



PERFECT HEAT.

## WALL OVEN TECHNICAL SERVICE GUIDE

### Models:

- WO-227SS
- WO-227PL
- WO-227GN
- WO-227BL
- WO-227WT
- WO-227BK

- WO-127SS
- WO-127PL
- WO-127GN
- WO-127BL
- WO-127WT
- WO-127BK

- WO-230SS
- WO-230PL
- WO-230GN
- WO-230BL
- WO-230WT
- WO-230BK

- WO-130SS
- WO-130PL
- WO-130GN
- WO-130BL
- WO-130WT
- WO-130BK



## *To Our Valued Service Partners*

DCS is a leading manufacturer of premium quality cooking and speciality appliances for both residential and professional use. We are proud of our reputation for quality and our commitment to customer satisfaction. We have set high standards for ourselves along with our network of independent Part Distributors and Service Agencies.

As an Authorized Part Distributor or Authorized Service Agency we are counting on you to represent our company in a professional manner. We are here to help support you should you need help.

Our technical support center is staffed by experienced technicians eager to help you. Our number is (888) 396-2665 and we are available 6:00 am (pst) to 4:30 pm (pst).

In addition, should we be needed, our team of customer service representatives are available to help you resolve any customer inquiry. The telephone number (888) 281-5698 (6 am - 4:30 pm pst)

Remember, we are here to support you and our customers. This service manual is designed to provide you with the information needed to properly diagnose and repair the Wall Oven. We are proud of this appliance as we believe it offers a terrific cooking experience. Your understanding of the design and function of this appliance is an important part of the repair process.

If you need help please contact us.

Sincerely,

DCS, Customer Service Team

## ***Table Of Contents***

<b>SAFETY PRACTICES &amp; PRECAUTIONS</b>	3
<b>SPECIFICATIONS</b>	4-7
<b>PRODUCT IDENTIFICATION</b>	8
<b>PARTS IDENTIFICATION</b>	
ECO Failure Codes	9
Oven Can Assembly	10
Oven Can Parts List	11
Oven Door Assembly	12
Oven Door Parts List	13-15
Display Assembly	16
Display Parts List	17
Upper Oven Assembly	18
Upper Oven Parts List	19
Lower Oven Assembly	20
Lower Oven Parts List	21
Bake Parts List / Assembly	22
Hardware Parts List	23-24
<b>OPERATING INSTRUCTIONS</b>	25-32
Oven Display / Setting Clock	25
Setting Bake Mode	25-26
Convection Bake	26-27
Convection Roast	27-28
Setting Broil	28
Setting Timers	29
Using Food Probe	29-30
Timed Cooking	30-31
Oven Calibration	32
Temperature Settings	32
<b>COMPONENT ACCESS</b>	33-36
Element Removal / Convection Motor	33
Rear Components	34
Blower Motor / Thermostat	35
High Temperature Cut-out	36
<b>OVEN CONTROL REMOVAL</b>	37-38
<b>LATCH REMOVAL</b>	39
<b>ELEMENT REPLACEMENT</b>	40
<b>CURRENT FLOW &amp; OPERATION</b>	41-43
Elements	41
Upper Oven	41-42
Lower Oven	42-43
<b>WARRANTY</b>	44

## ***Safety Practices & Precautions***

Please read all sections of this manual and retain for future reference.

**WARNING:** *If these important safety precautions are not followed exactly, a fire or explosion may result, causing property damage, personal injury, or death.*

- Never store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**NOTE:** *Installation and service must be performed by a qualified installer, and service agency.*

**Electrical requirements:** 240V 35amp (27 & 30 single oven) and 50amp for (227 & 230 double oven). Hard wire should be use.

When properly cared for, your new DCS appliance has been designed to be safe, and reliable. When using this restaurant caliber appliance, use it with extreme care, as this type appliance provides intense heat and can increase the accident potential. Basic safety precautions must be followed when using kitchen appliances, including the following:

Read this Service & Parts Manual thoroughly before servicing appliance. This will help to reduce the risk of fire, electric shock, or injury to persons. Begin by insuring proper installation and servicing. Follow the installation instructions which came with this appliance. Be sure to have a qualified technician install and ground this appliance before using.

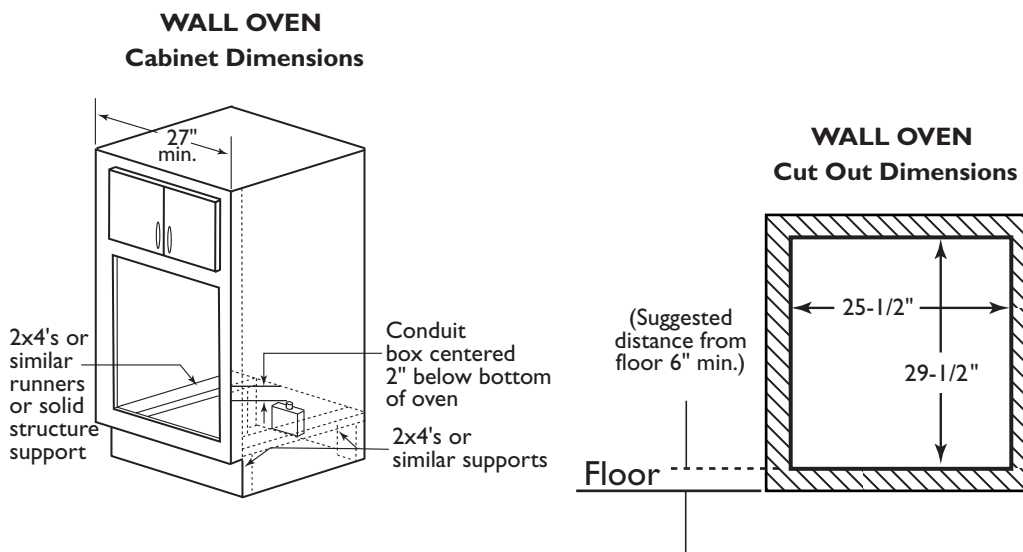
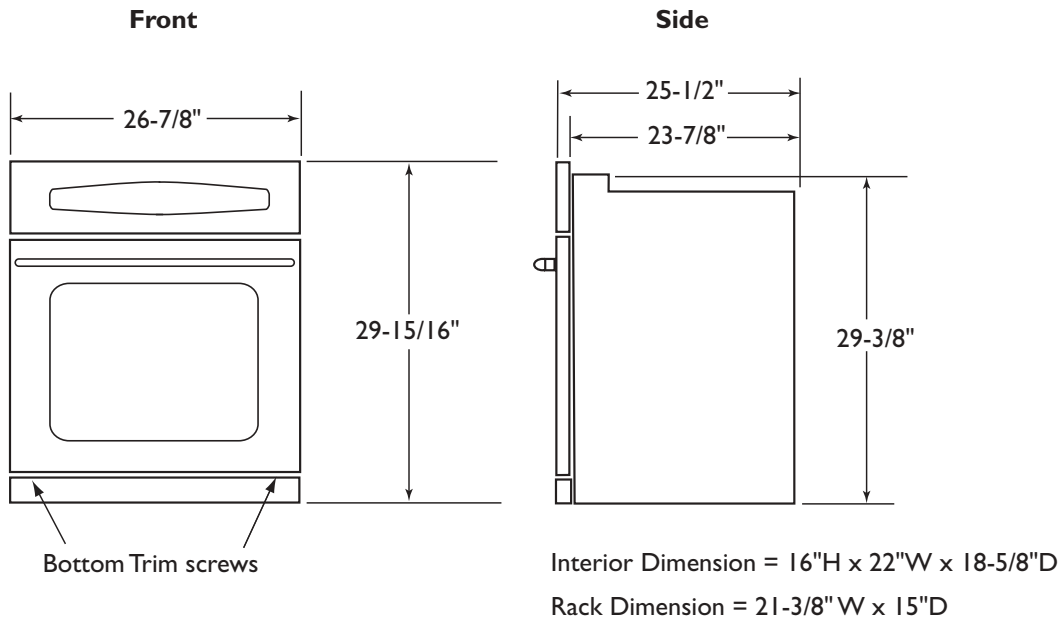
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

**WARNING:** *Children should not be left alone or unattended in an area where appliances are in use. They should never be allowed to turn knobs, push buttons, sit or stand on any part of an appliance.*

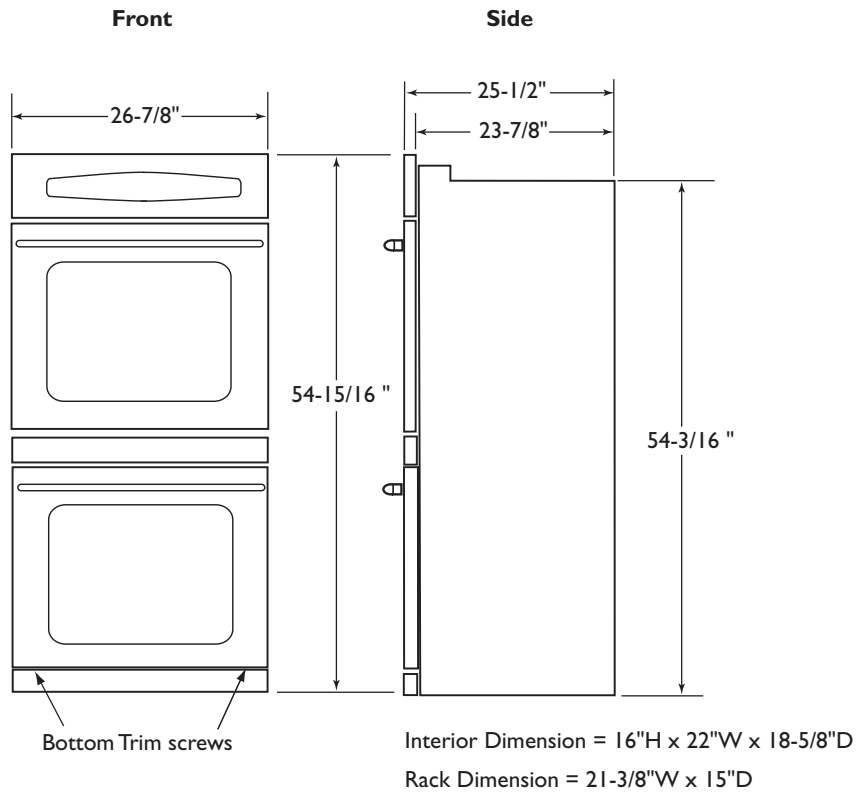
**CAUTION:** *Do not store items of interest to children on or around the Wall Oven. Children could be seriously injured if they should climb onto or reach across the appliance to reach these items.*

- Never store anything in the Wall Oven. Flammable materials can accidentally catch fire, plastic items may melt or ignite and other types of items could be ruined.
- Do not hang articles from any part of the appliance. Some fabrics are quite flammable and may catch on fire.
- Do not use water on grease fires. Turn all knobs OFF, then smother fire with baking soda or use a dry chemical or foam-type fire extinguisher.
- Be certain to use only dry pot holders: moist or damp pot holders on hot surfaces may cause burn injury from steam.
- Do not use a towel or other bulky cloth in place of potholders.

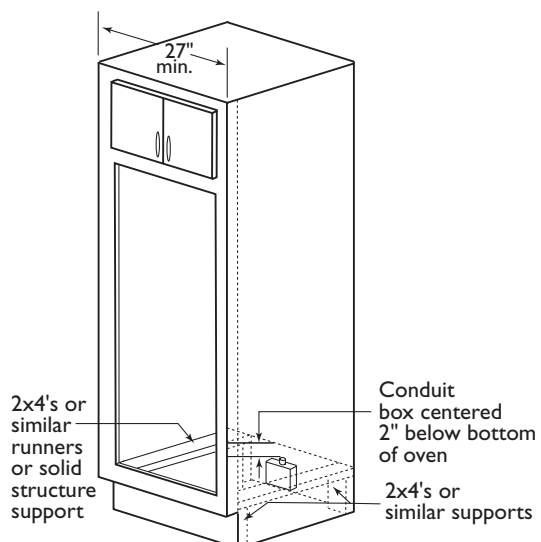
**WO-127 27" Single Wall Oven**



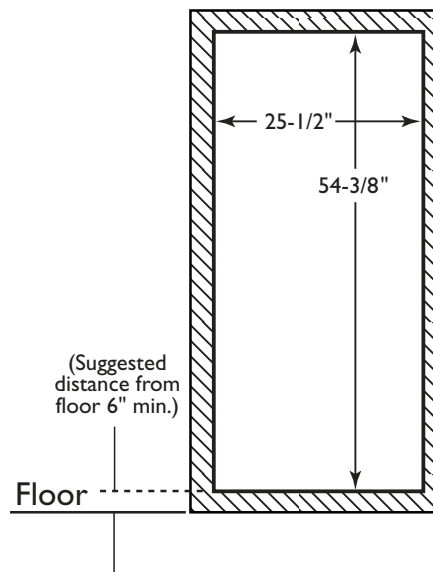
**WO-227 27" Double Wall Oven**



**WALL OVEN**  
**Cabinet Dimensions**

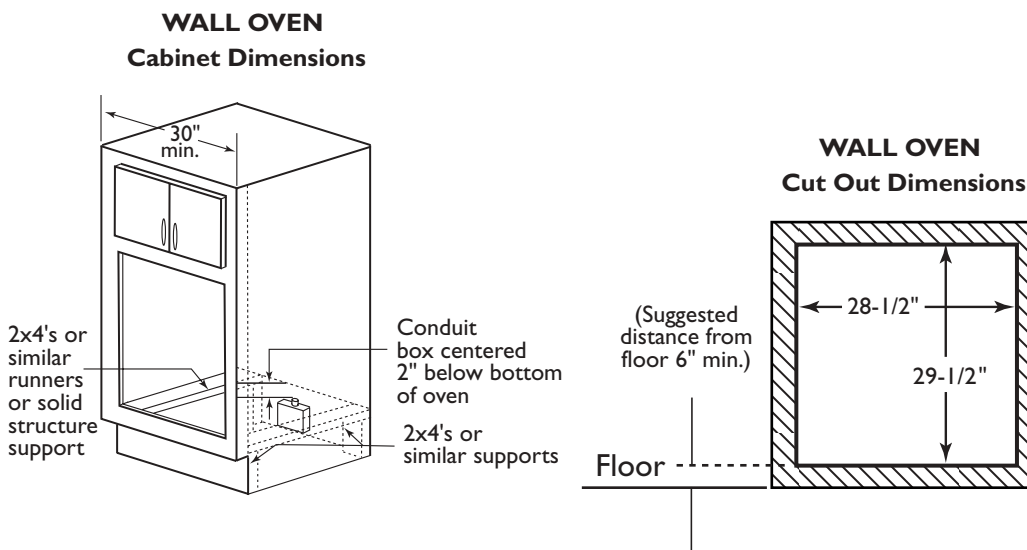
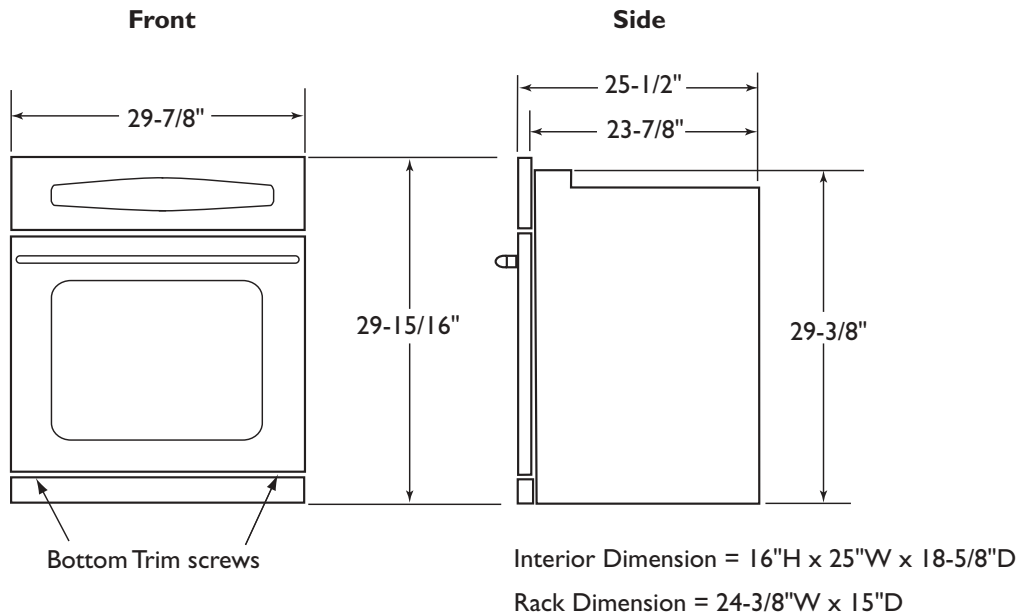


**WALL OVEN**  
**Cut Out Dimensions**



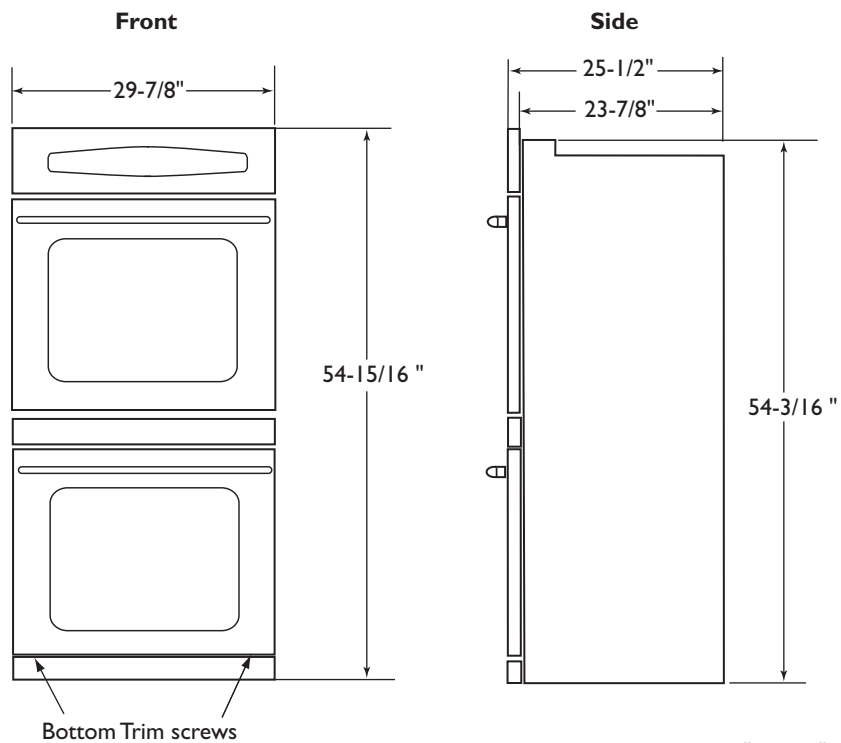
**NOTE:** Oven does not have to be vented to the outside

**WO-130 30" Single Wall Oven**



**Note:** Do not use an extension cord with this appliance, the unit must be hard wired directly to the electrical source.

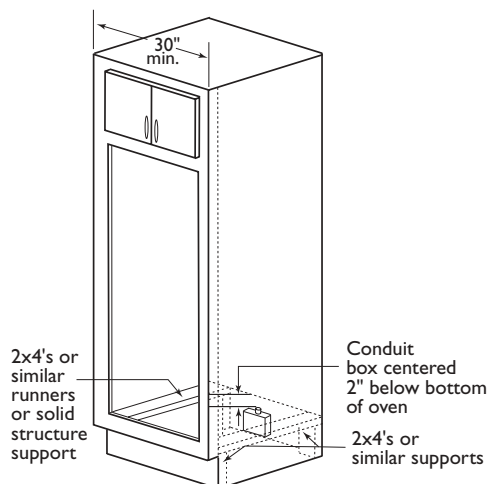
**WO-230 30" Double Wall Oven**



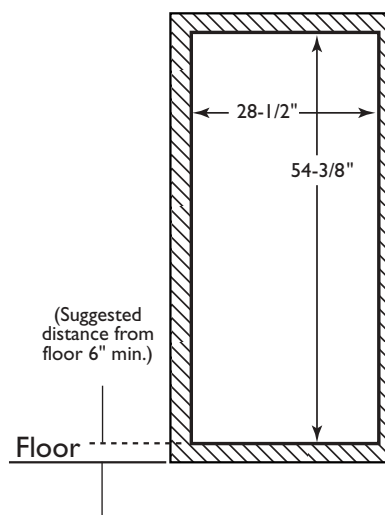
Interior Dimension = 16"H x 25"W x 18-5/8"D

Rack Dimension = 24-3/8"W x 15"D

**WALL OVEN  
Cabinet Dimensions**

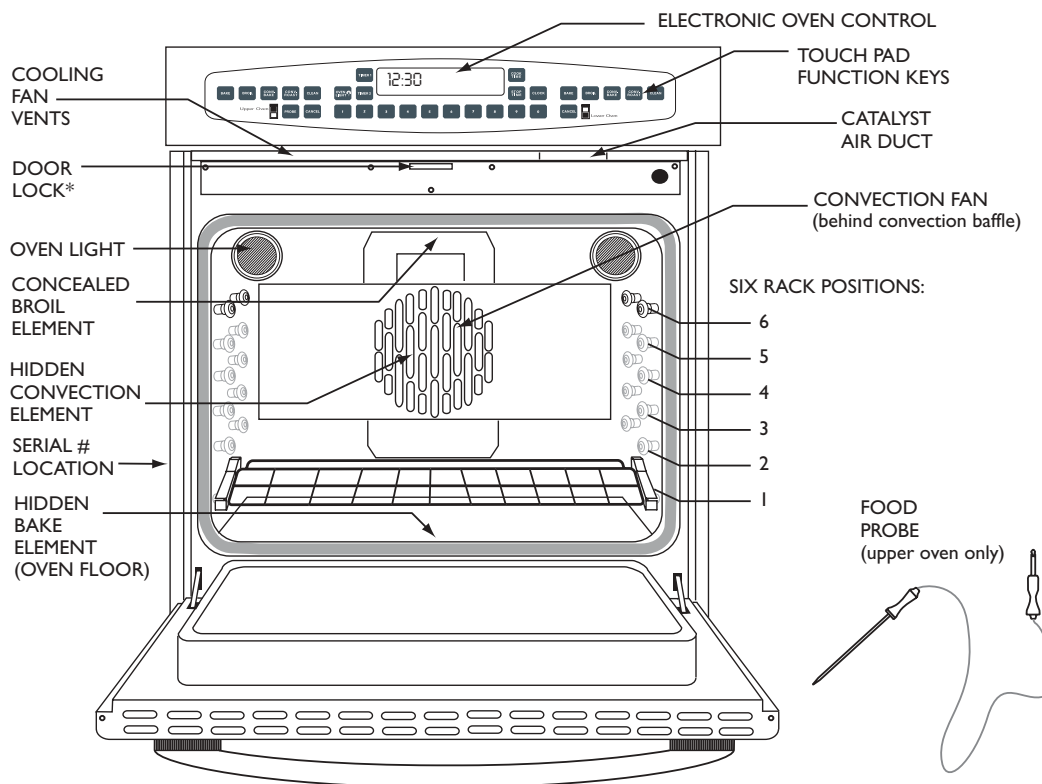


**WALL OVEN  
Cut Out Dimensions**





## Product Identification



\*Door Lock only functions in the self clean mode  
Double oven display shown

## MODEL NUMBER / SERIAL IDENTIFICATION

A B C D E F  
**WO - I - 27 - SS - BR - PSH**

### A. Product Identifier

1. WO = Wall Oven

### B. Oven Quantity

1. I = Single

2. 2 = Double

### C. Oven Size

1. 27" Width

2. 30" Width

### D. Color

1. SS = Stainless Steel

2. BK = Black

3. BL = Blue

4. GN = Green

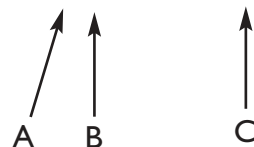
5. WT = White

### E. Brass Trim

### F. Pro-Style Handle

## SERIAL NUMBER

**01A00000A**



A = Manufactured Year. Adding the first two digits gives you the last digit of the year.

B = The Month of the year.

(example: A = January, B = February, etc...)

C = Service / Engineering Code

### **EOC FAILURE CODES**

All failure modes give a visual and audible alarm. Failure modes can be canceled, but will return after the appropriate debounce time if the error condition still exists.

#### **—F7— ALARM**

A shorted key for 32 seconds in a row will activate a “CANCEL” feature in both ovens. This applies to all keys, including CANCEL. “-F7-” will be displayed in the time digits and the failure tone will sound until the CANCEL key is pressed. If CANCEL is the shorted key, pushing another valid function key will clear the error display and tone. This test will always be active. If other than Stop Time, Timer 1 or Timer 2 is shorted at power up, the F7 alarm is given immediately.

#### **-FC- ALARM**

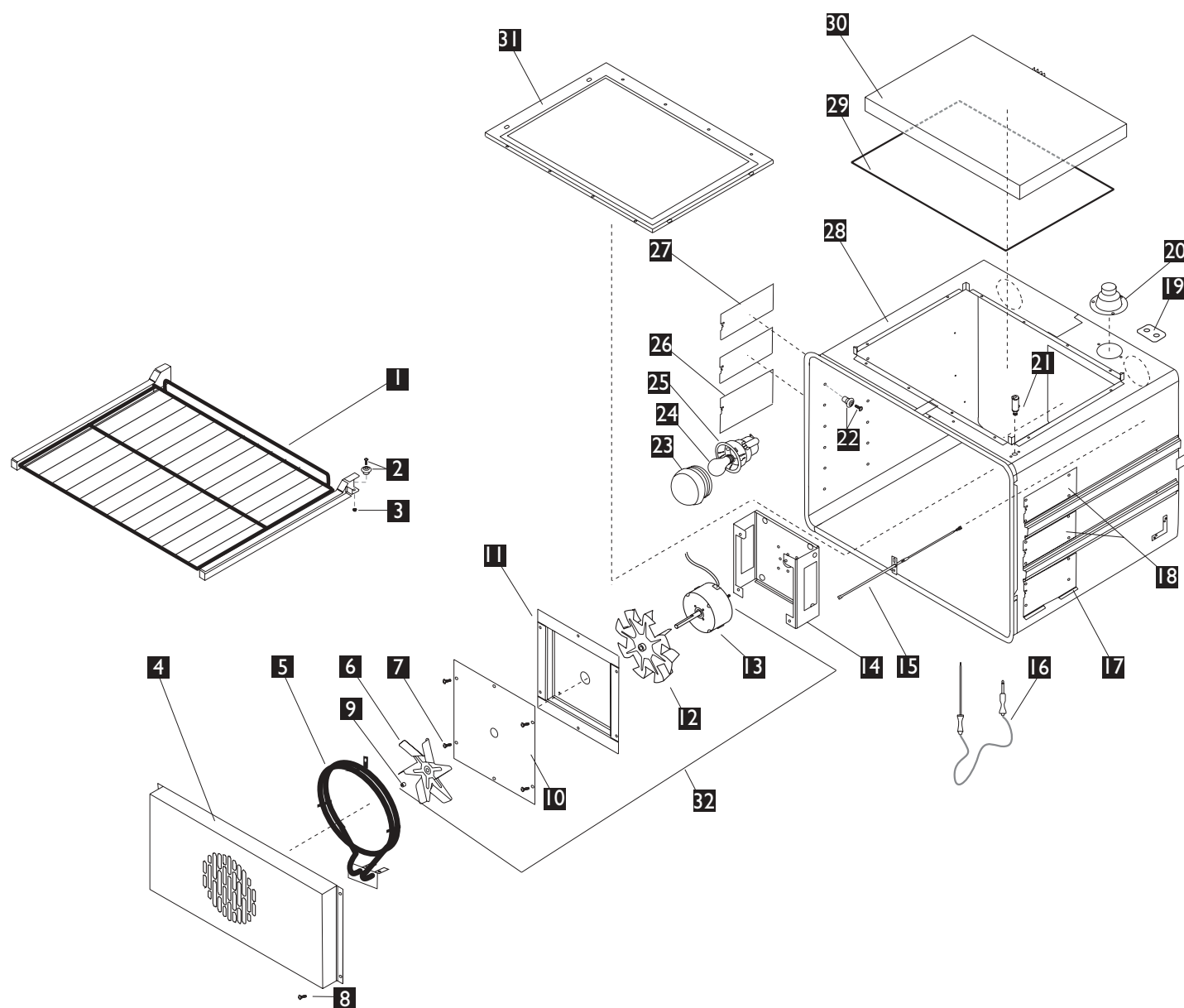
A breakdown in serial communications between the user interface board and the temperature control board that is detected by the User Interface board for 4 to 5 seconds will cause an -FC- alarm to be given. This error alarm is always active.

#### **-F?- Temperature control board Alarms**

Additional failure alarms can be generated by the temperature control board. These errors are transmitted by way of the serial port to be displayed and audibly annunciated. These alarms will be displayed in the appropriate red temperature display for the oven affected. The appropriate oven will also be canceled. The possible errors are as follows.

- F1- Alarm, Element supervisor enabled.
- F2- Over temp Alarm.
- F3- Open oven sensor.
- F4- Shorted oven sensor
- F5- Element supervisor disabled (upper oven).
- F8- Shorted meat probe alarm.
- F9- Error in door lock functions. (upper oven)
- FF- Bad A/D
- F-- Communications error detected by the power relay board. (upper oven)
- Fr- A lower oven error that is equivalent to either an F5, F9 or F- error of the upper oven.

# Parts List Oven Can Assembly

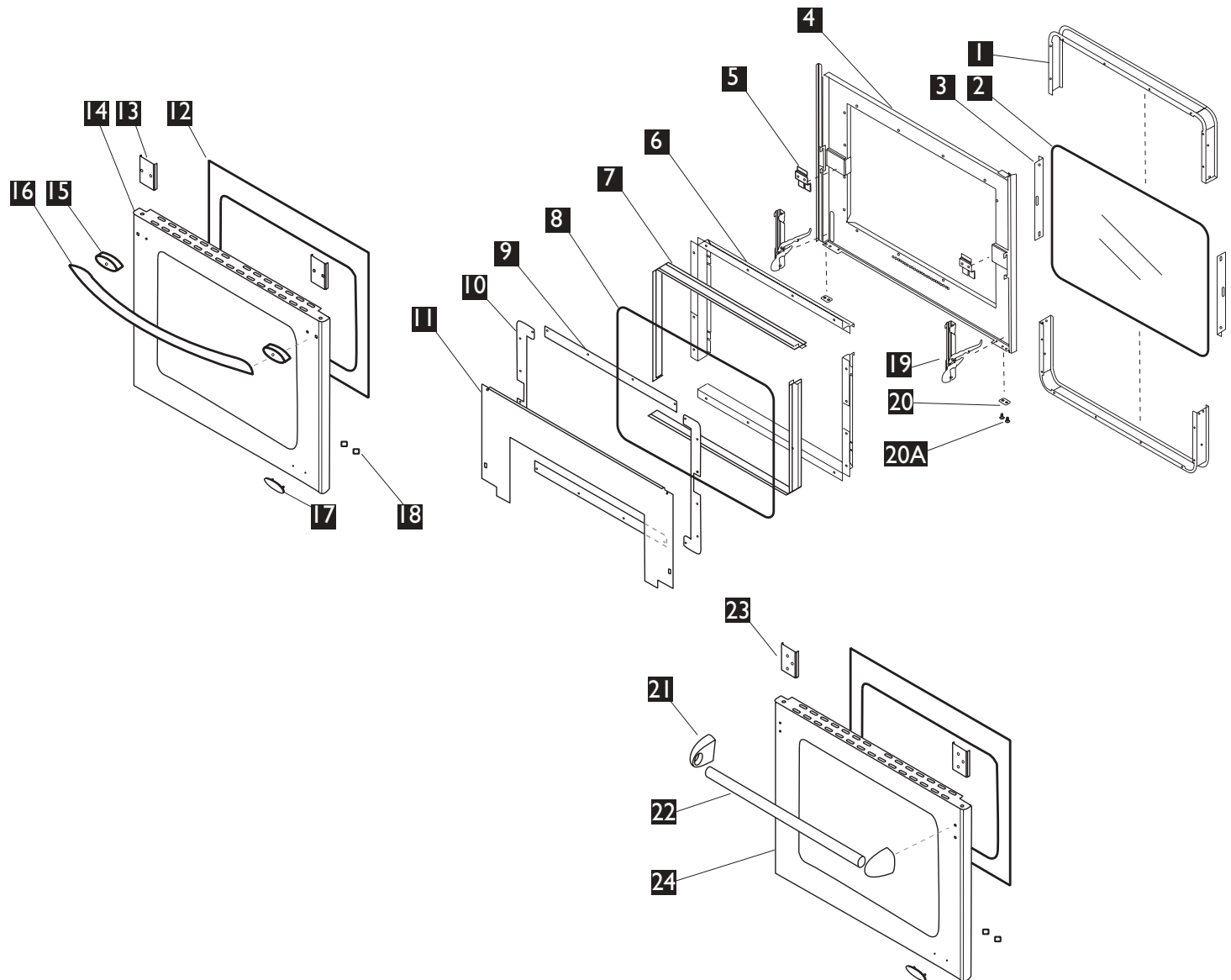


## Parts List Oven Can

ITEM	DESCRIPTION	I27/227 PART NO.	I30/230 PART NO.
1	RACK ASSEMBLY	96125	96204
2	RACK ROLLER HORIZONTAL	14197-01	14197-01
3	NUT, ROLLER	15021-04	
4	CONVECTION BAFFLE W/A PORC.	96150-PC	96171-PC
5	CONVECTION ELEMENT	16256	16256-02
*	SCREWS (2)	15001-23	
6	CONVECTION MOTOR BLADE	16130	
7	BAFFLE SCREWS (4)	15001-23	
8	SCREW	15001-23	
9	SET SCREWS (2)	15002-34	
10	CONVECTION PAD COVER	96100	
*	SCREWS (4)	15001-36	
11	CONVECTION PAD	96015	96392-02
*	SCREWS	15001-23	
12	CONVECTION MOTOR COOLING BLADE	16053	16128
*	SCREWS (4)	15001-36	
13	CONVECTION MOTOR R/H	16327	
14	CONVECTION MOTOR BRACKET	96011	
15	TEMP SENSOR	16169	
*	SENSOR SCREWS (2)	15001-40	
16	FOOD PROBE (UPPER OVEN ONLY)	16268	
17	ROLLER SUPPORT R/H LOWER	96127-02	96127-03
18	ROLLER SUPPORT R/H UPPER	96127-01	
19	PROBE COVER (LOWER OVEN ONLY)	96102	
20	CATALYST	12063-01	
21	PROBE JACK (UPPER OVEN ONLY)	16262	
22	RACK ROLLER, VERTICAL / SCREW ASSY.	14197-02	
23	OVEN LAMP ASSEMBLY	16242	
24	LIGHT BULB	16236	
25	LIGHT RECEPTACLE / LENS	16237	
26	ROLLER SUPPORT L/H LOWER W/ASSY.	96127-04	
27	ROLLER SUPPORT L/H UPPER W/ASSY.	96127-03	96127-02
28	OVEN CAN WELDMENT	96104-01	96104-01
29	BROIL GLASS	16251	
30	BROIL ELEMENT	16250	
*	SCREWS	15001-31	
31	BROIL GLASS RETAINER FT / BACK	96090-01	
*	BROIL GLASS RETAINER LT / RT	96090-02	
*	SCREWS	15001-31	
32	CONVECTION MOTOR ASSEMBLY	96108	
*	BROIL PAN (ITEM NOT SHOWN)	19021-1	

\* ITEMS NOT SHOWN

## Parts List Oven Door Assembly



## Parts List Oven Door

ITEM	DESCRIPTION	127/227 PART NO.	130/230 PART NO.
1	DOOR SEAL	96068	96166
2	INNER DOOR GLASS	14193-01	14192-02
3	DOOR SEAL CHANNEL	96073	
4	DOOR LINER W/ASSEMBLY	96118-PC	96213-PC
5	HINGE TOP BRACKET	96001	
6	DOOR INSULATION COVER	96070	96192
7	GLASS SPACER	96071	96193
8	INNER DOOR GLASS	14193-01	14193-02
9	GLASS COVER TOP & BOTTOM	96066	96189
10	GLASS COVER SIDE	96067	
11	DOOR HEAT SHIELD	96137	96195
12	OUTSIDE DOOR GLASS (BLACK)	14194-01	14194-03
*	OUTSIDE DOOR GLASS (WHITE)	14194-02	14194-04
13	HANDLE STIFFENER	96012	
14	DOORSKIN S/STEEL NO LOGO	96113-01	96212-01
*	DOORSKIN S/STEEL WITH LOGO	96113-02	96212-02
*	DOORSKIN BLACK NO LOGO	96113-08-PA	96212-08-PA
*	DOORSKIN BLACK WITH LOGO	96113-07-PA	96212-07-PA
*	DOORSKIN BLUE NO LOGO	96113-10-PA	96212-10-PA
*	DOORSKIN BLUE WITH LOGO	96113-09-PA	96212-09-PA
*	DOORSKIN GREEN NO LOGO	96113-12-PA	96212-12-PA
*	DOORSKIN GREEN WITH LOGO	96113-11-PA	96212-11-PA
*	DOORSKIN PLATINUM NO LOGO	96113-14-PA	96212-14-PA
*	DOORSKIN PLATINUM WITH LOGO	96113-13-PA	96212-13-PA
*	DOORSKIN WHITE NO LOGO	96113-06-PA	96212-06-PA
*	DOORSKIN WHITE WITH LOGO	96113-05-PA	96212-05-PA
15	HANDLE SPACER	12167	
16	DOOR HANDLE	12122	12239
*	DOOR HANDLE PLATED BRASS	12122-05-PL-B	
17	LOGO	17255-01	
18	LOGO CLIPS	15073	
19	HINGE	150034-1	
20	HINGE BOTTOM PLATE	96021	
*	PLATE SCREWS (4)	15001-22	
21	END CAP SS PRO-STYLE	18164-PL	18164-PL
22	DOOR HANDLE SS PRO-STYLE	96139-07	96139-32
23	HANDLE STIFFENER	96102	96102
24	DOOR SKIN S/S NO LOGO	96159-01	
*	DOOR HANDLE PRO STYLE BRASS	90187-11-PL-B	90187-13-PL-B

\* ITEMS NOT SHOWN

## Parts List Oven Door

ITEM	DESCRIPTION	127/227 PART NO.	130/230 PART NO.
<b>DOOR SKIN ASSEMBLIES 27"WO EURO STYLE HANDLE:</b>			
*	DOOR SKIN ASSEMBLY S/S NO LOGO	96231-01	
*	DOOR SKIN ASSEMBLY S/S W/ LOGO	96231-02	
*	DOOR SKIN ASSEMBLY WHITE NO LOGO	96231-06	
*	DOOR SKIN ASSEMBLY WHITE W/ LOGO	96231-05	
*	DOOR SKIN ASSEMBLY BLACK NO LOGO	96231-08	
*	DOOR SKIN ASSEMBLY BLACK W/ LOGO	96231-07	
*	DOOR SKIN ASSEMBLY BLUE NO LOGO	96231-10	
*	DOOR SKIN ASSEMBLY BLUE W/ LOGO	96231-09	
*	DOOR SKIN ASSEMBLY GREEN NO LOGO	96231-12	
*	DOOR SKIN ASSEMBLY GREEN W/ LOGO	96231-11	
*	DOOR SKIN ASSEMBLY PL NO LOGO	96231-14	
*	DOOR SKIN ASSEMBLY PL W/ LOGO	96231-13	
<b>DOOR SKIN ASSEMBLIES 27"WO PRO STYLE HANDLE:</b>			
*	DOOR SKIN ASSEMBLY S/S NO LOGO	96293-01	
*	DOOR SKIN ASSEMBLY S/S W/ LOGO	96293-02	
*	DOOR SKIN ASSEMBLY WHITE NO LOGO	96293-04	
*	DOOR SKIN ASSEMBLY WHITE W/ LOGO	96293-03	
*	DOOR SKIN ASSEMBLY BLACK NO LOGO	96293-06	
*	DOOR SKIN ASSEMBLY BLACK W/ LOGO	96293-05	
*	DOOR SKIN ASSEMBLY BLUE NO LOGO	96293-08	
*	DOOR SKIN ASSEMBLY BLUE W/ LOGO	96293-07	
*	DOOR SKIN ASSEMBLY GREEN NO LOGO	96293-10	
*	DOOR SKIN ASSEMBLY GREEN W/ LOGO	96293-09	
*	DOOR SKIN ASSEMBLY PL NO LOGO	96293-12	
*	DOOR SKIN ASSEMBLY PL W/ LOGO	96293-11	
<b>DOOR SKIN ASSEMBLIES 30"WO EURO STYLE HANDLE:</b>			
*	DOOR SKIN ASSEMBLY S/S NO LOGO		96293-13
*	DOOR SKIN ASSEMBLY S/S W/ LOGO		96293-14
*	DOOR SKIN ASSEMBLY WHITE NO LOGO		96293-16
*	DOOR SKIN ASSEMBLY WHITE W/ LOGO		96293-15
*	DOOR SKIN ASSEMBLY BLACK NO LOGO		96293-18
*	DOOR SKIN ASSEMBLY BLACK W/ LOGO		96293-17
*	DOOR SKIN ASSEMBLY BLUE NO LOGO		96293-20
*	DOOR SKIN ASSEMBLY BLUE W/ LOGO		96293-19
*	DOOR SKIN ASSEMBLY GREEN NO LOGO		96293-22
*	DOOR SKIN ASSEMBLY GREEN W/ LOGO		96293-21
*	DOOR SKIN ASSEMBLY PL NO LOGO		96293-24
*	DOOR SKIN ASSEMBLY PL W/ LOGO		96293-23

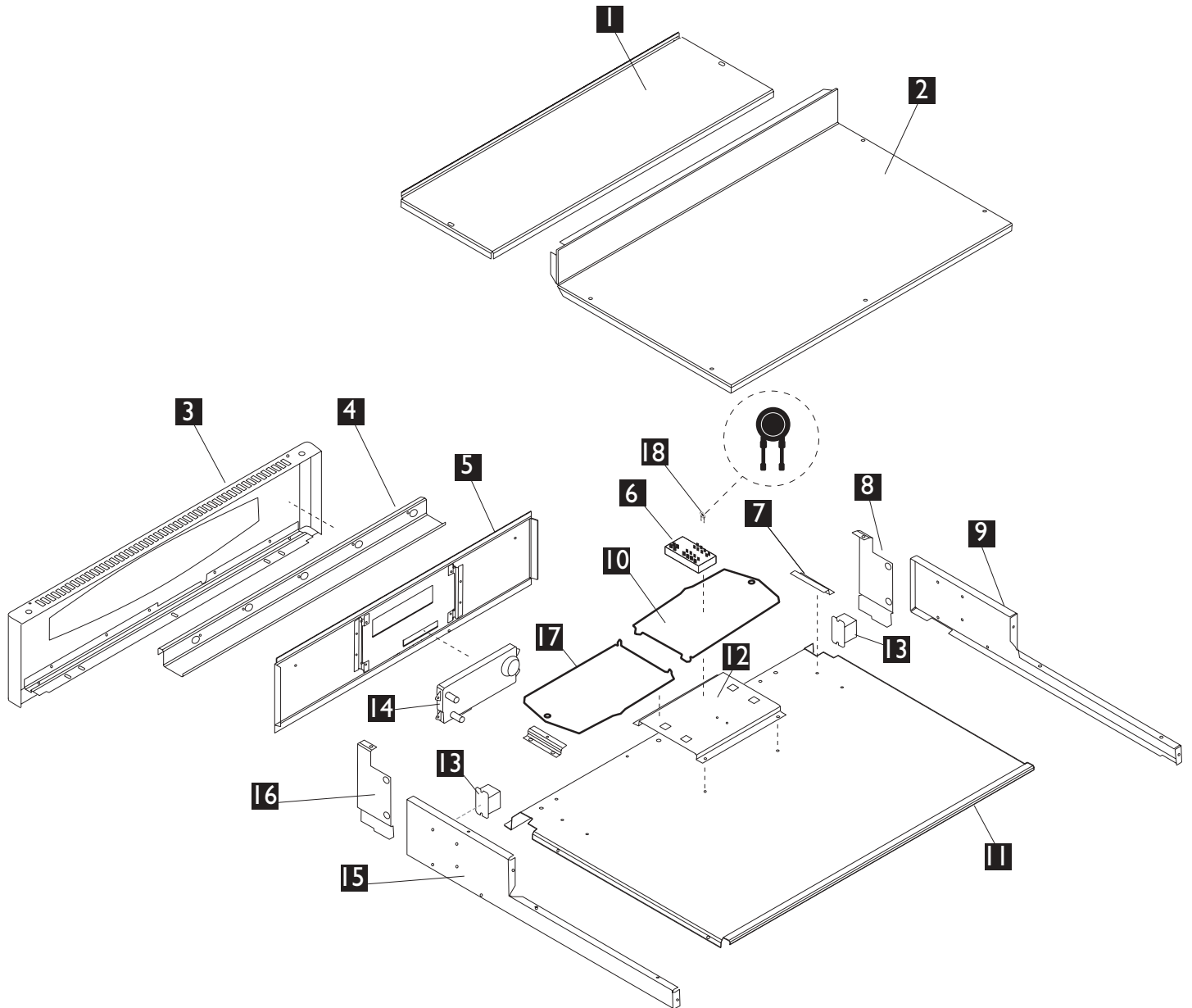
## ***Parts List Oven Door***

<b>ITEM</b>	<b>DESCRIPTION</b>	<b>I27/227 PART NO.</b>	<b>I30/230 PART NO.</b>
<b>DOOR SKIN ASSEMBLIES 30"WO PRO STYLE HANDLE:</b>			
*	DOOR SKIN ASSEMBLY S/S NO LOGO		96293-25
*	DOOR SKIN ASSEMBLY S/S W/ LOGO		96293-26
*	DOOR SKIN ASSEMBLY WHITE NO LOGO		96293-28
*	DOOR SKIN ASSEMBLY WHITE W/ LOGO		96293-27
*	DOOR SKIN ASSEMBLY BLACK NO LOGO		96293-30
*	DOOR SKIN ASSEMBLY BLACK W/ LOGO		96293-29
*	DOOR SKIN ASSEMBLY BLUE NO LOGO		96293-32
*	DOOR SKIN ASSEMBLY BLUE W/ LOGO		96293-31
*	DOOR SKIN ASSEMBLY GREEN NO LOGO		96293-34
*	DOOR SKIN ASSEMBLY GREEN W/ LOGO		96293-33
*	DOOR SKIN ASSEMBLY PL NO LOGO		96293-36
*	DOOR SKIN ASSEMBLY PL W/ LOGO		96293-35

\* ITEMS NOT SHOWN



## Parts List Display Assembly

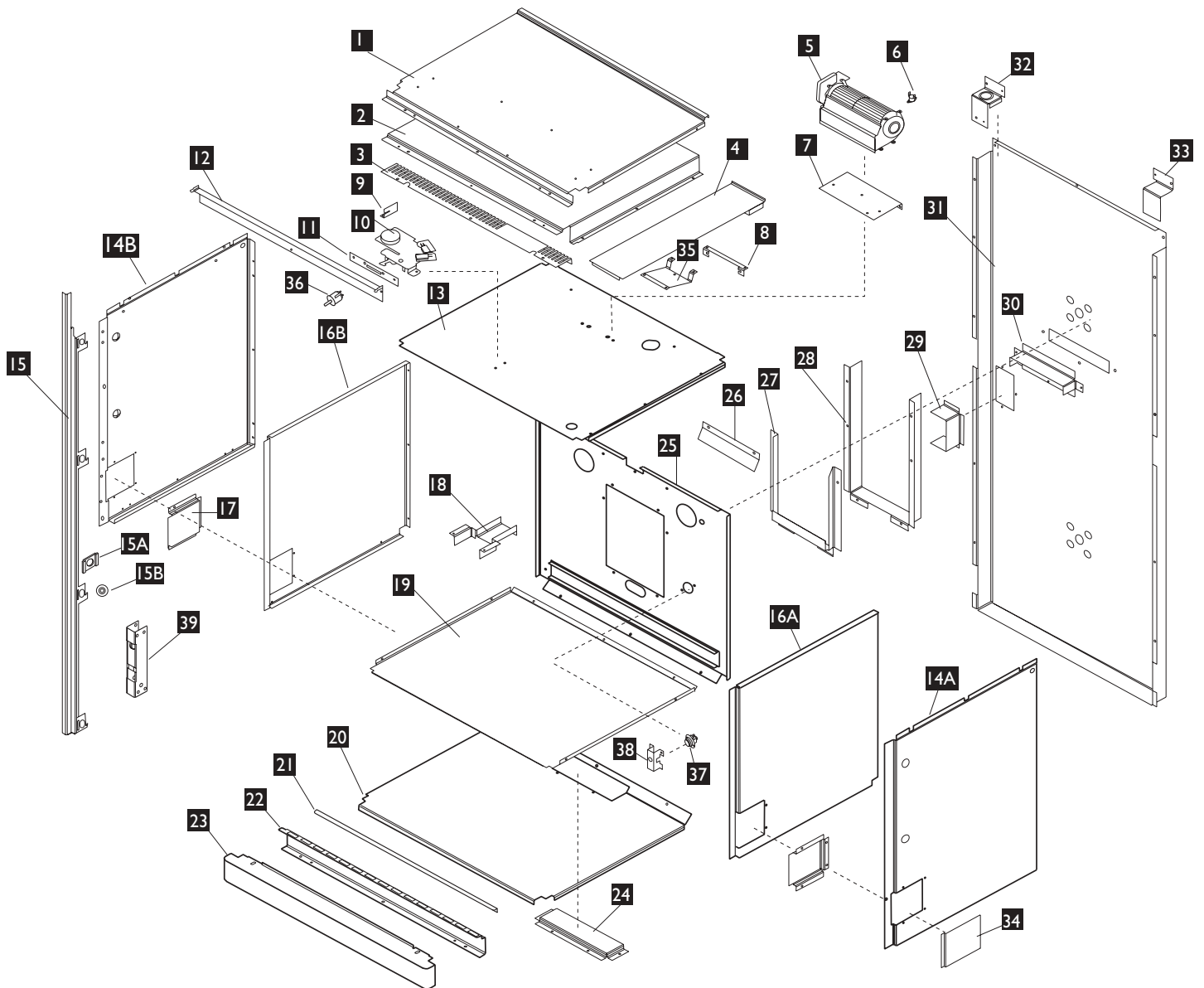


## Parts List Display

ITEM	DESCRIPTION	I27/227 PART NO.	I30/230 PART NO.
1	CONTROL COVER FRONT	96097-PA	96200-01-PA
2	CONTROL COVER REAR	96201	96201
3	CONTROL PANEL SKIN BLACK	96116-04-PA	96205-04-PA
*	CONTROL PANEL SKIN GREEN	96116-06-PA	96205-06-PA
*	CONTROL PANEL SKIN PLATINUM	96116-07-PA	96205-07-PA
*	CONTROL PANEL SKIN WHITE	96116-03-PA	96205-03-PA
*	CONTROL PANEL SKIN STAINLESS STEEL	96116-01-PA	96209-01-PA
*	CONTROL PANEL SKIN BLUE	96116-05-PA	96205-05-PA
4	CONTROL MOUNT BRACKET TOP	96094	96094
5	CONTROL MOUNT PANEL W/ASSEMBLY BLACK DOUBLE	96553-01	
*	CONTROL MOUNT PANEL W/ASSEMBLY WHITE DOUBLE	96553-02	
*	CONTROL MOUNT PANEL W/ASSEMBLY BLACK SINGLE	96553-03	
*	CONTROL MOUNT PANEL W/ASSEMBLY WHITE SINGLE	96553-01	
6	TERMINAL BLOCK	16254	16254
7	RELAY MOUNT ENDS	96003	96003
8	CONTROL PANEL MOUNT BRACKET L/H	96091-02	96091-02
9	CONTROL BOX SIDE L/H	96028-02	96028-02
10	MAIN RELAY BOARD	16253	16253-01
11	OUTER AIR JACKET TOP	96008	96170
12	RELAY MOUNT CENTER	96002	96002
13	RELAY SPDT	16271	16271
14	EOC DOUBLE	16252	16252
15	CONTROL BOX SIDE R/H	96028-01	96028-01
16	CONTROL PANEL MOUNT BRACKET R/H	96091-01	96091-01
17	L/O RELAY BOARD	16267	16267
18	MOV ASSEMBLY	16337-08	16337-08
*	MEMBRANE SWITCH BLACK	17201-01	17201-01
*	MEMBRANE SWITCH WHITE	17201-02	17201-02

\* ITEMS NOT SHOWN

## Parts List Upper Oven Assembly

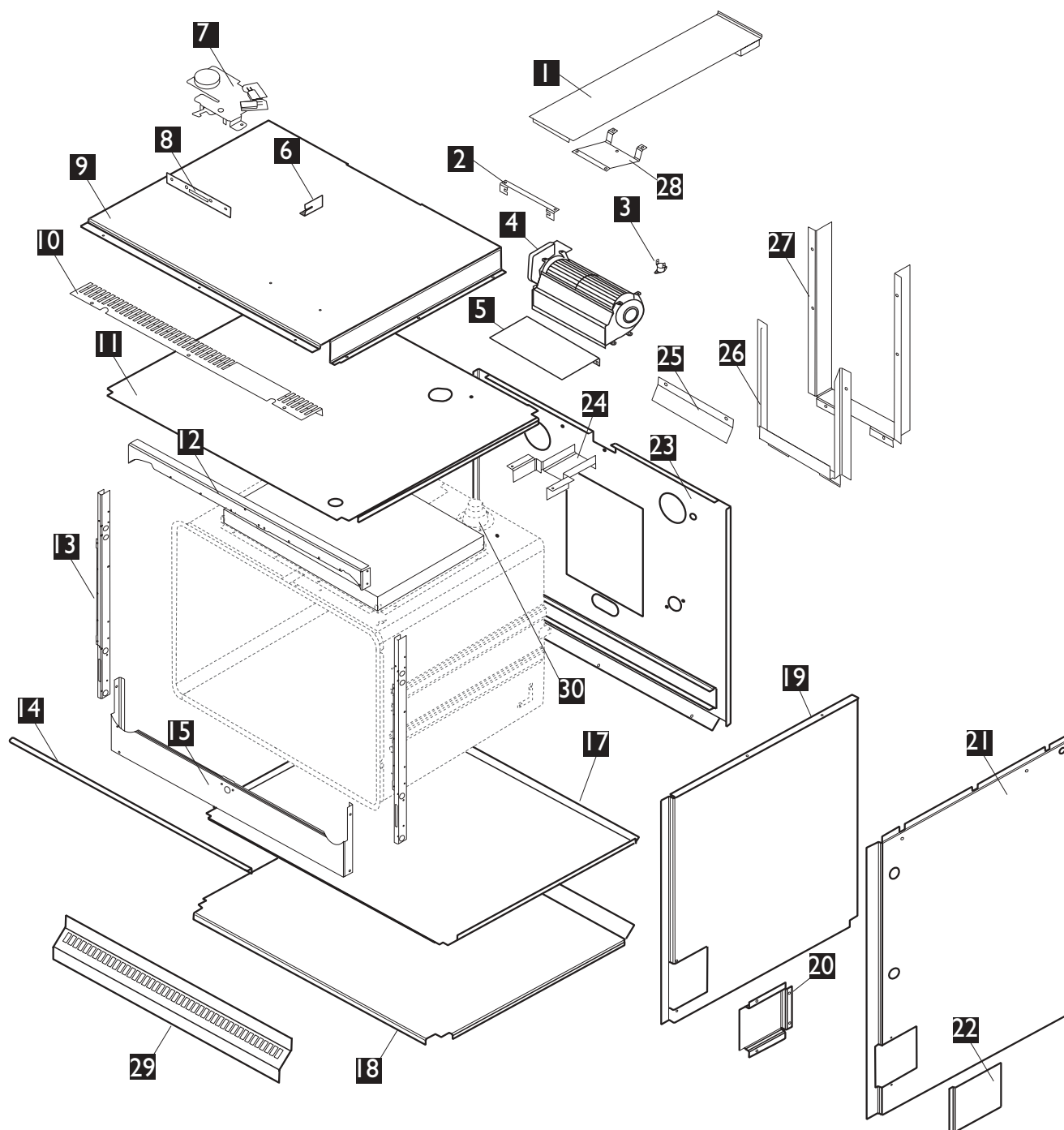


## Parts List Upper Oven

ITEM	DESCRIPTION	127/227 PART NO.	130/230 PART NO.
1	OUTER AIR JACKET TOP	96008	96170
2	AIR DUCT	96049	96181
3	LATCH COVER TOP	96132	96188
4	CATALYST DUCT W/ASSEMBLY	96114	
5	BLOWER MOTOR	16258	
6	BLOWER THERMOSTAT	16255	
7	BLOWER MOTOR BRACKET	96134	
8	CATALYST DUCT BRACKET	96133	
9	LATCH RETAINER	96083	
10	DOOR LATCH	16247	
11	LATCH MOUNT	96082	
12	LATCH COVER BOTTOM	96064	
13	UPPER AIR JACKET	96062	96186
14A	OUTSIDE AIR JACKET R/H	96076-01	
14B	OUTSIDE AIR JACKET L/H	96076-02	
15	SIDE TRIM W/ASSEMBLY L/H	96112-02	96112-04-PA
15A	SIDE TRIM W/ASSEMBLY R/H	96112-01	96112-03-PA
16A	INSIDE AIR JACKET R/H	96075-01	
16B	INSIDE AIR JACKET L/H	96075-02	
17	HINGE POCKET	96025	
18	BROIL TERMINAL BOX	96063	
19	LOWER AIR JACKET	96043	96178
20	LOWER INTAKE DUCT BOTTOM UPPER OVEN	96080-01	96196-01
21	DRIP BRACKET	96053	96183
22	MIDDLE FRONT AIR DAM	96042	96218
23	MIDDLE PANEL W/ASSEMBLY	96129-01	96176-01
24	B/ MOTOR AIR CHAMBER (UPPER OVEN ONLY)	96081	
25	REAR AIR JACKET	96040	96177
26	CONVECTION TOP INS. RETAINER	96013	
27	BOTTOM CONVECTION INS. RETAINER	96048	
28	CONVECTION CHANNEL	96052	
29	BLOWER MOTOR REAR AIR GUARD	96059	
30	CONVECTION DUCT	96084	
31	BACK COVER	96072	96194
32	CONTROL BOX BOTTOM L/H	96029-02	
33	CONTROL BOX BOTTOM R/H	96029-01	
34	HINGE COVER	96032	
35	CATALYST DUCT SCOOP	96041	
36	DOOR LIGHT SWITCH	16173	
37	HI-TEMP CUTOUT	13043-01	
38	HI-TEMP BRACKET	96033	
39	HINGE RECEPTACLE	15136	

\* ITEMS NOT SHOWN

## Parts List Lower Oven Assembly



## Parts List Lower Oven

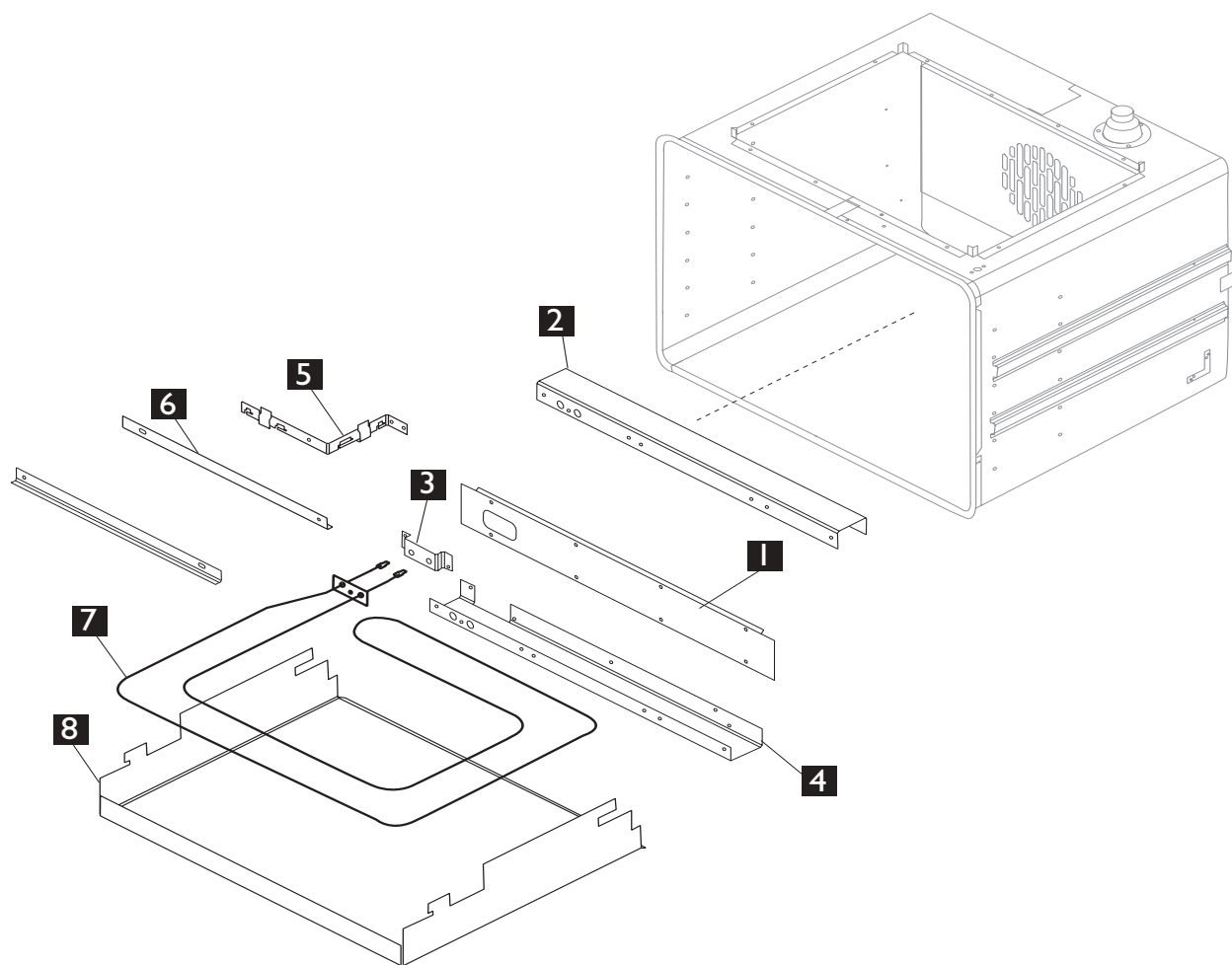
ITEM	DESCRIPTION	127/227 PART NO.	130/230 PART NO.
1	CATALYST DUCT W/ASSEMBLY	96114	
2	CATALYST DUCT BRACKET	96133	
3	BLOWER THERMOSTAT	16255	
4	BLOWER MOTOR	16258	
5	BLOWER MOTOR BRACKET	96134	
6	LATCH RETAINER	96083	
7	LATCH	16247	
8	LATCH MOUNT	96082	
9	AIR DUCT	96049	96181
10	LATCH COVER TOP	96132	
11	UPPER AIR JACKET	96062	96186
12	FRONT FRAME TOP	96045	96210-PC
13	FRONT FRAME SIDE 227" R/H	96044-01	
*	FRONT FRAME SIDE 227" L/H	96044-02	
*	FRONT FRAME SIDE 30" R/H		96219-01-PC
*	FRONT FRAME SIDE 30" L/H		96219-02-PC
14	DRIP BRACKET	96053	96183
15	FRONT FRAME BOTTOM	96046	96211-PC
17	LOWER AIR JACKET	96043	96178
18	LOWER INTAKE DUCT BOTTOM	96080-02	96196-02
19	INSIDE AIR JACKET R/H	96075-01	
20	HINGE POCKET	96025	
21	OUTSIDE AIR JACKET R/H	96076-01	
22	HINGE POCKET COVER	96032	
23	REAR AIR JACKET	96040	
24	BROIL TERMINAL BOX	96063	
25	CONVECTION TOP INSULATION RETAINER	96013	
26	BOTTOM CONVECTION INSULATION RETAINER	96048	
27	CONVECTION CHANNEL	96052	
28	CATALYST DUCT SCOOP	96041	
29	BOTTOM TRIM BLACK	96031-01-PA	96031-01-PA
*	BOTTOM TRIM WHITE	96031-02-PA	96173-02-PA
*	BOTTOM TRIM BLUE	96031-03-PA	96173-03-PA
*	BOTTOM TRIM GREEN	96031-04-PA	96173-04-PA
*	BOTTOM TRIM PL	96031-05-PA	96173-05-PA
*	BOTTOM TRIM S/S	96031	96173
30	CATALYST	12063	
*	MEMBRANE SWITCH WHITE	17201-02	

\* ITEMS NOT SHOWN

## Parts List / Assembly Bake

ITEM	DESCRIPTION	127/227 PART NO.	130/230 PART NO.
1	ELEMENT MOUNTING BRACKET	96060	96202
2	BAKE BOX REAR TOP	96056-02	
3	BAKE ELEMENT BRACKET REAR	96023	
4	BAKE BOX REAR BOTTOM	96056-01	
5	BAKE ELEMENT BRACKET WELDMENT	96110-1	
6	BAKE ELEMENT HOLDER	96022	
7	BAKE ELEMENT	16257	16397
8	BAKE ELEMENT BOX	96050	
*	BAKE ELEMENT ASSEMBLY	96109	

\* ITEMS NOT SHOWN



## Fastener Part List

LOCATION	DESCRIPTION	PART NO.
OUTSIDE AIR JACKET	SM 10 X 1/2 SCREW (4)	15001-19
REAR AIR JACKET	SM 10 X 1/2SCREW (MIDDLE) (2)	15001-19
INSIDE/LOWER AIR JACKET	SM 10 X 1/2 SCREW (4)	15001-19
HINGE POCKET	SM 10 X 1/2 SCREW (8)	15001-19
AIR JACKET SIDES/BTM	SIDES (4) ACROSS BTM (3)	15001-19
OVEN CAN ASSY.	SM 10 X 1/2 SCREW (8)	15001-19
BROIL TERMINAL BOX	SM 10 X 1/2 SCREW (1)	15001-19
UPPER AIR JACKET	BACK FLANGE AT SIDES (2)	15001-19
UPPER AIR JACKET	TO TERMINAL BOX (2)	15001-19
LATCH RETAINER	SM 10 X 1/2 SCREW (2)	15001-19
PROBE COVER	MS 10-24 X 1/2 SCREW (2)	15001-23
CONVECTION ASSEMBLY	MS 10-24 X 1/2 SCREW (4)	15001-23
CONVECTION ELEMENT	MS 10-24 X 1/2 SCREW (2)	15001-23
HOUSE & COVER TO BAFFLE	MS 10-24 X 1/2 SCREW (4)	15001-23
BAFFLE TO OVEN	MS 10-24 X 1/2 SCREW (4)	15001-23
OVEN SENSOR	SMS 6-35 X 3/8 SCREW (2)	15001-29
CONV.TOP INSUL RETAINER	SM 10 X 1/2 SCREW (2)	15001-19
CONV. BTM. INSUL RETAINER	SM 10 X 1/2 SCREW (4)	15001-19
BAKE ELEMENT ASSY.	SCREWS (ATT TO OVEN) (8)	15001-19
CATALYST	MS 10-24 X 1/2 SCREW (3)	15001-23
CAT. DUCT W/ASSY	MS 10-24 X 1/2 SCREW (3)	15001-23
CAT SCOOP	SMS 6-32 X 3/8 (4)	15001-12
LATCH HARNESS	SM 10 X 1/2 SCREW (4)	15001-19
AIR DUCT TO OVEN	SM 10 X 1/2 SCREW (8)	15001-19
BLOWER MOTOR BRACKET	8-32 X 1/4 (3)	15001-40
BLOWER THERMOSTAT	SM 10 8 X 5/8 (2)	15002-42
BLOWER THERMOSTAT	SM 10 X 1/2 SCREW (2)	15004-19
HI-TEMP BRACKET	SM 10 X 1/2 SCREW (2)	15001-19
LOW/INTAKE DUCT BTM, UP	SM 10 X 1/2 SCREW (4)	15001-19
MIDDLE FRONT AIR DAM	SM 10 X 1/2 SCREW (3)	15001-19
MIDDLE PANEL W/ASSY	MS 10-24 X 1/2 SCREW (4)	15001-23
DRIP BRACKET	SM 10 X 3/8 (2)	15001-17
HINGE RECEPTACLE	HEX BOLT (8)	15002-46
HINGE COVER	SM 10 X 3/8 (16)	15001-13
RELAY MOUNT, CENTER	SM 10 X 1/2 SCREW (4)	15001-19
RELAY MOUNT, ENDS	SM 10 X 1/2 SCREW (4)	15001-19



## Fastener Part List

LOCATION	DESCRIPTION	PART NO.
CONTROL BOX SIDE	MS 10-24 X 1/2 SCREW (4)	15001-23
CONTROL BOX BOTTOM	SM 10 X 1/2 SCREW (4)	15001-19
TERMINAL BOX	SMS 8-32 1/2 (2)	15001-46
T-BLOCK	SMS 8-32 1/2 (1)	15001-4
MAIN/LO RELAY BOARD	SM 10 X 1/2 (2)	15001-04
RELAY SPDT	SM 0 X 3/8 (2)	15002-03
RELAY SPDT	NUT HEX 6-32 (4)	15021-07
CONTROL PANEL SKIN	SCREWS (10)	8-32 X 1/4
TOP CONTROL MOUNT BRKT.	SM 10 X 3/8 (5)	15001-17
EOC, DOUBLE	SMS 6-32 X 3/8 (4)	15001-12
CONTROL MOUNTING BRKT.	WHR FLAT S/S (4)	15005-22
LATCH MOUNT	SM 10 X 1/2 SCREW (2)	15001-19
LATCH COVER	SM 10 X 3/4 (2)	15001-09
LATCH COVER TOP	SCREWS (LATCH COVER BTM.) (3)	15001-09
LATCH COVER TOP	SCREWS (LATCH COVER TOP) (3)	15001-23
BACK COVER BRACKET	SM 10 X 1/2 SCREW (4)	15001-19
BACK COVER	(A/GUARD TO BCK/COVER)(3)	15001-19
CONVECTION DUCT	MS 10-24 X 1/2 SCREW (3)	15001-23
CONVECTION DUCT	(COVER TO OVEN) (12)	15001-19
CONTROL COVER, REAR	SM 10 X 1/2 SCREW (6)	15001-19
CONTROL COVER, FRONT	SM 10 X 1/2 SCREW (2)	15001-19
OUTSIDE SPACER	MS 10-24 X 1/2 SCREW (4)	15001-23
SIDE TRIM W/ASSY.	MS 10-24 X 1/2 SCREW (8)	15001-23
FRONT FRAME	MS 10-24 X 1/2 SCREW (6)	15001-23
FRONT FRAME	SCREWS (SIDES TO TOP & BTM.) (8)	15001-23
CONVECTION MOTOR BRKT.	NUT HEX 8-32 (4)	15004-10
CONVECTION PAD	SCREWS (4)	15001-36
BAKE ELEMENT HOLDER	MS 10-24 X 1/2 SCREW (4)	15001-23
ELEMENT MOUNTING BRKT.	SM 10 X 1/2 SCREW (5)	15001-19
GLASS COVER TOP/BTM.	MS 10 X 1/2 (16)	15001-14
HINGE BTM. PLATE	SMS 10-24 X 1/2 (4)	15001-22
HINGE TOP BRACKET.	SMS 10-24 X 1/2 (4)	15001-22
DOOR HEAT SHIELD	SM 10 X 3/8 (2)	15001-16
BOLT, DOOR HANDLE PRO STYLE	(4)	15001-34

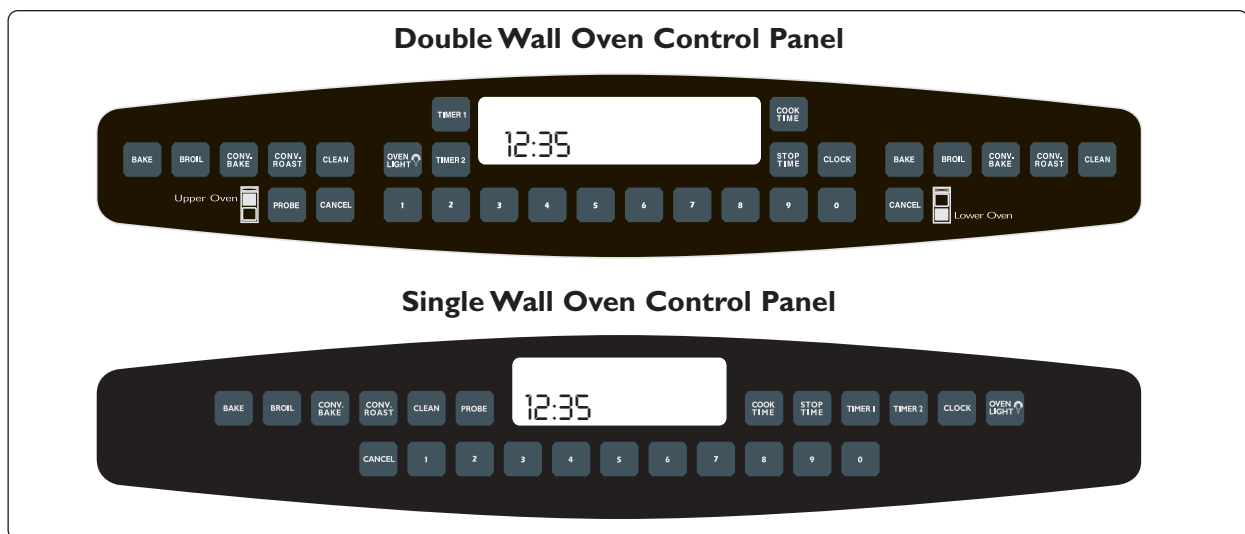
### THE OVEN DISPLAY

- The clock digits and functions are on the left side of the oven display and are in blue.
- The upper oven temperature digits and heating functions are in the middle of the display and are in red (on double ovens).
- The lower oven temperature digits and heating functions are on the right side of the oven display and are in red.
- If you enter incorrect or incomplete information the oven will prompt you with Err in the clock digits and several rapid beeps.

### TO SET THE CLOCK

- 1) Press Clock. The display will show time. Enter the correct time of day by pressing the number keys.
- 2) About 5 seconds after the last number is entered, the new time will be set, or you may enter it immediately by pressing clock again.

**NOTE:** The clock cannot be set when the oven is in a timed mode (timed bake, timed convection bake, timed convection roast, or clean). After a power outage the clock will blink with the time when power was lost. All cooking modes will be cancelled.



### USING THE BAKE MODE

Standard bake mode uses the bake and broil heating elements.

- 1) Press upper or lower bake function key. Press the number keys to set a bake temperature from 100° to 550° F.
- 2) BAKE, PREHEAT AND ON will be displayed until it reaches the set temperature. When it reaches its set temperature, it will chime once and the words on and preheat will go out. The oven is now ready to cook. The word ON will be displayed whenever the oven requires more heat to stay at its set temperature.

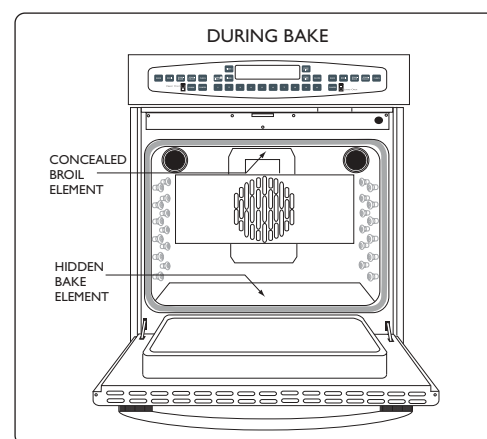
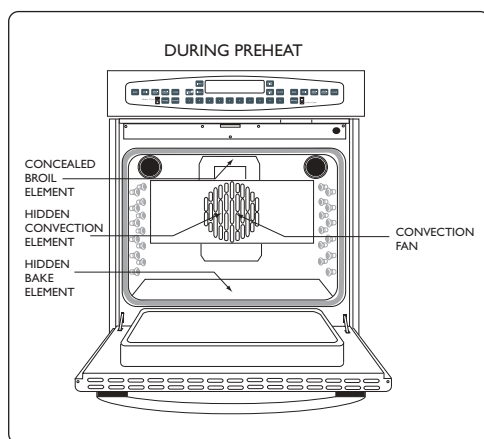
## Operating Instructions

**NOTE:** When baking if the oven door is open, the oven will not heat. The word on may appear in the display, but this only indicates the oven is below temperature, and will resume normal operation when the door is closed.

You may BAKE, BROIL, CONVECTION BAKE, or CONVECTION ROAST in both ovens at the same time. The oven cooling motors may come on and go off automatically when baking.

### PREHEATING

During preheat, the hidden bake, hidden convection, and outer broil elements will operate as will the convection motor. After preheat only the outer broil and hidden bake elements are used.

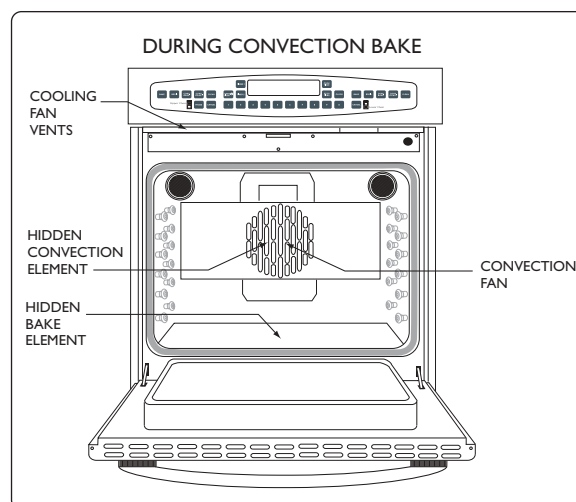


### USING THE CONVECTION BAKE

Standard convection mode uses the convection and regular bake heating elements.

CONV.  
BAKE

- 1) Press upper or lower CONV BAKE function key. Press the number keys to set a convection bake temperature from 100° F to 550° F.



- 2) CONV BAKE, PREHEAT and ON will be displayed. The actual temperature in the oven will be displayed until it reaches the set temperature. When it reaches it's set temperature, it will chime once and the words on and preheat will go out. The oven is now ready to cook. The word ON will be displayed whenever the oven requires more heat to stay at it's set temperature.

**NOTE:** During convection bake, when the oven door is open, the oven will not heat. The word ON may appear in the display, but this only indicates the oven is below temperature, and will resume normal operation when the door is closed.

You may BAKE, BROIL, CONVECTION BAKE , OR CONVECTION ROAST in both ovens at the same time. The oven cooling motors may come on and go off automatically when cooking in convection bake.

### DURING PREHEAT FOR CONVECTION

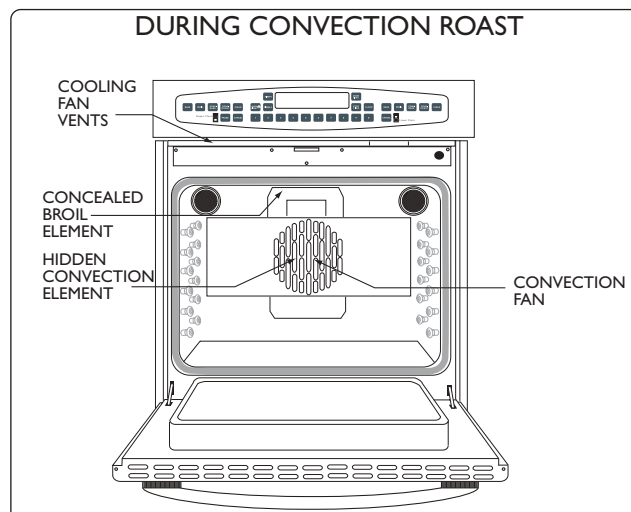
The hidden bake, hidden convection, and the outer broil elements will cycle on and off and the convection motor will operate. After PREHEAT, only the hidden bake and convection elements will operate, along with the convection motor.

### USING CONVECTION ROAST

Convection Roast uses the broil and convection heating elements.

CONV.  
ROAST

- 1) Press upper or lower CONV ROAST. Press the number keys to set a convection roast temperature from 100° to 550° F.
- 2) CONV ROAST, PREHEAT and ON will be displayed. The actual temperature in the oven will be displayed until it reaches the set temperature. When it reaches it's set temperature it will chime once and the words ON and PREHEAT will go out. The oven is now ready to cook. The word ON will be displayed whenever the oven requires more heat to stay at it's set temperature.



## Operating Instructions

**NOTE:** During convection roast, if the oven door is open the oven will not heat. The word on may appear in the display, but this only indicates the oven is below temperature, and will resume normal operation when the door is closed.

You may bake, broil, convection bake, or convection roast in both ovens at the same time. If the oven is set to an operating temperature less than 200° F, then during preheat the hidden bake, hidden convection, and outer broil elements will operate, as will the convection motor. After preheat only the hidden convection element, hidden bake element, and convection motor are used.

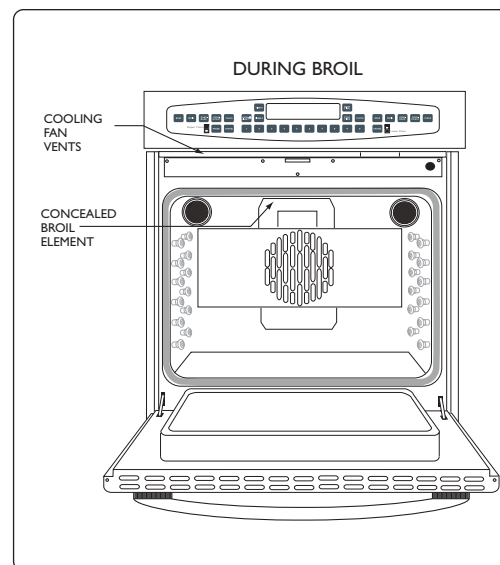
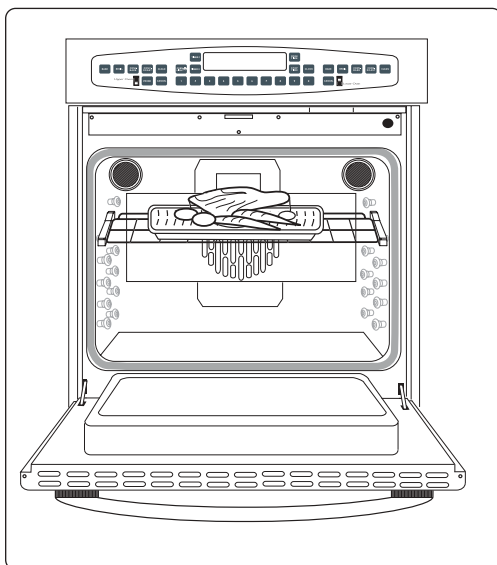
If the oven is set to an operating temperature of 200° F or more, then during and after preheat, the hidden convection element, inner and outer broil elements will operate, as will the convection motor. The oven cooling motors may come on and go off automatically when in convection roast.

### TO USE BROIL

Position rack on number 4 or 5 rack position near broil element, position 6 is not recommended for the best results. Place food in oven on broil pan and remember you must leave oven door open to Broil Stop position during broiling or the oven will cycle off. No need to preheat. Standard BROIL mode uses the inner and outer broil heating elements.

BROIL

- 1) Press upper or lower oven BROIL.
- 2) Press any number key and HI will be displayed where you usually see the temperature digits. You may leave it on HI or set at any temperature from 100° to 550° F. (High is 550° F.)
- 3) The word ON will be displayed whenever the oven is heating. When in BROIL the oven cooling motors will come on immediately.



### TO SET TIMER 1 OR TIMER 2

**NOTE:** *Timer 1 and Timer 2 these timers DO NOT turn the oven on and off, they are simply timers. Their function is to alert you that the specified time has been reached.*

TIMER 1

TIMER 2

To turn an oven ON and OFF you must use the CLOCK. See the Timed Cooking and Delayed Timed Cooking section of this manual.

- 1) Press TIMER 1 or TIMER 2.
- 2) Press the number keys from 1 minute up to 11 hours 55 minutes. Pressing 1 to 59 will give that many minutes. 60 minutes is not allowed. Press 1, 0, 0 for 1 hour (1:00). Pressing 2, 1, 5 would give 2 hours, 15 minutes (2:15) etc.
- 3) One minute before the end of the set time the oven will chime once, then the display will show the seconds counting down.
- 4) At the end of the set time, END will display in the clock digits, and the oven will chime 4 times. It will chime twice every 30 seconds for the next 5 minutes, then cancel the timer.
- 5) To manually cancel the timer; Press TIMER 1 or TIMER 2. Or you may also press the upper or lower oven CANCEL but that will also cancel whatever cooking mode the oven is in.

### THE OVEN LIGHTS

The oven lights operate in both ovens simultaneously.

OVEN LIGHT 

- 1) To see into the oven you may press OVEN LIGHT SYMBOL.  
The lights in both ovens will come on.
- 2) When you open an oven door, the lights in both ovens will come on.

**NOTE:** *When the oven is in the clean mode the oven lights will not operate since the high self-clean temperatures would shorten the bulb life.*

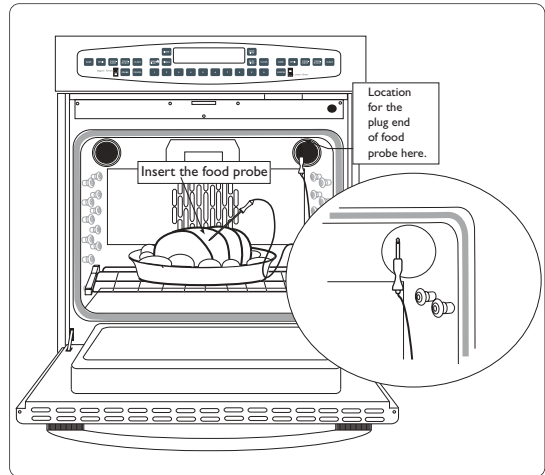
### USING THE FOOD PROBE

You may use the food probe in the upper oven to cook to the internal temperature of a food product for more precise cooking.

- 1) Insert the tip of the food probe into the food. The first 1/2 inch of the probe is where the food temperature will be measured, so position it accordingly into the center of the meatiest portion. **DO NOT** position it next to a bone in the meat, since this will affect the temperature.
- 2) Then place the food product (with probe already inserted) in the oven and insert the plug of the food probe into the receptacle located at the top right front of the oven.

## Operating Instructions

- 3) About 5 seconds after inserting the probe's plug into the oven receptacle the flashing word Probe will show in the display along with rapid beeping. Press the probe key and enter a probe cooking temperature between 100° to 200° F using the number keys.
- 4) The display will show the actual probe sensor temperature of the food.
- 5) About 5 seconds after entering the probe cooking temperature the words CONV, BAKE and ROAST will flash along with rapid beeping. The control is prompting you to enter a cooking mode, so select the mode you wish to use; upper BAKE, CONV BAKE or CONV ROAST.
- 6) Next enter the temperature at which you want the oven to cook. Do not confuse this with the internal food temperature (the probe temperature) you set earlier. This will be the temperature of the oven to actually cook the food. Use the number keys to enter a temperature setting from 100° to 550°.
- 7) The oven will heat until it reaches the probe temperature. The actual probe temperature shows in the display. When the probe set temperature is reached, END will show in the display and the oven will chime 4 times, the actual probe temperature will flash and the oven will automatically turn off. The oven will chime once every minute for the next 10 minutes. As the food cools the flashing probe temperature will show the actual food temperature.
- 8) Be careful not to burn yourself when removing the food probe plug from the oven receptacle. Once removed the probe temperature digits will go blank.
- 9) Wash the stainless steel end of the food probe in hot soapy water but **DO NOT** get the plug end of the probe wet. When not in use store in a dry place. It is not recommended to leave the probe in the oven when not in use.



**! WARNING:** Do not leave the food probe in the oven during the self cleaning as the probe will be destroyed.

### TO USE THE TIMED COOKING

You can set the cooking time for the following modes: Convection Bake, Bake, or Convection Roast. Cook time will automatically shut off the oven at the specified time and then will chime to signal it is done. Only one oven at a time can be timed. First set the oven to one of the above mentioned cooking modes (as described in that section page 27).

- 1) To set the oven to cook a specific length of time press cook time. The oven will display COOK TIME U for upper or L for lower oven. Set the cook time by pressing the number keys. You may enter cooking times from 5 minutes up to 11 hours and 55 minutes. The display will then read TIMED U or L OVEN.

A rectangular button with rounded corners, containing the text "COOK TIME" in white capital letters on a dark background.

- 2) If both ovens are operating, press the mode key for the oven you wish to time.  
EXAMPLE: If the upper oven is in Bake mode and you want to time the upper oven press Upper Bake then Cook Time and enter the time.

A rectangular button with rounded corners, containing the text "STOP TIME" in white capital letters on a dark background.

- 3) At the end of the cooking time the oven will turn off automatically, END will be displayed and the oven will chime 4 times. the oven will chime once every minute for ten minutes. After that, the clock will return to time of day.

### TO USE THE DELAYED TIMED COOKING

Delayed time is for setting the cooking time to start and stop at a later or more convenient time.

- 1) You must first set the oven to one of the above mentioned cooking modes. Only one oven at a time can be timed.
- 2) To set the oven to delay cook, press cook time. The oven will display cook time U or L oven. Set the cook time by pressing the number keys. You may enter cooking times from 5 minutes up to 11 hours and 55 minutes.
- 3) If both ovens are operating, press the mode key for the oven you wish to time. EXAMPLE: If the upper oven is in Convection Bake and the lower oven is in Bake mode and you want to time the upper oven press Upper Conv Bake then Cook Time and enter the time.
- 4) Press Stop Time. The oven will display stop time U or L oven. Enter the time of day you wish the oven to stop cooking using the number keys. The display will read delay timed U or L oven with the current time of day.
- 5) At the end of the cooking time, the oven will turn off, END will be displayed and the oven will chime 4 times. The oven will chime once every minute for ten minutes. After that, the clock will return to the time of day.

### USER OPTION CHILD SAFETY MODE

This mode will not allow heating in either oven. Only the Clock, Timer 1 and Timer 2 will operate. This mode does not lock the doors.

- 1) Press and hold both the stop time and cook time keys for 3 seconds. The oven will display OFF in both temperature digits for 16 seconds. Pressing any inactive key will redisplay OFF for 16 seconds.
- 2) Hold both stop time and cook time for 3 seconds to clear this mode.



### **USER OPTION OVEN CALIBRATION**

This oven is normally calibrated with a 15° F offset. That is, the oven is intentionally set to operate 15° F below normal. When operating the oven at 350° F in bake, the average temperature will be 335° F. The hidden bake and convection elements along with the ribbon broil element combine to make this oven operate better at lower temperatures. However, the oven temperature may be adjusted to suit the customer. It is adjustable by +/- 35° F.

- 1) Set Bake 500° F from an off state. Press and hold the bake key for 4 seconds. The bake key must be pressed within 3 seconds of entering 500° F. Once accessed, the current calibration value is displayed in the red temperature digits.
- 2) To adjust the temperature up, key in a temperature from 5 to 35 in 5° increments using the number keys.
- 3) To adjust the temperature down, press the broil key until a (-) is displayed in front of the digits then enter a temperature from 5 to 35 in 5° increments. The broil key is used to toggle between positive and negative.
- 4) After displaying the new calibration temperature for several seconds, the oven will automatically exit the calibration mode.

### **USER OPTION ON OR OFF THE END OF CYCLE CHIMES**

The end of a cooking cycle normally has a reminder chime once every minute for ten minutes. A timer end of cycle has two reminder chimes every 30 seconds for 5 minutes. These reminder chimes may be toggled off.

- 1) Hold down one of either of the cancel keys for 10 seconds. A chime will sound to indicate that the option is toggled. This same step is used to toggle the chimes on or off.

### **USER OPTION CHANGING THE 12/24 HOUR CLOCK, OR TEMPERATURE DISPLAY °C OR F°**

This option is used to toggle between a 12 or 24 hour clock and degrees of Centigrade or Fahrenheit.

- 1) This option is only possible at Power Up. Power must be turned off to the oven at the circuit breaker box then turned back on while holding the Timer 1 key down.
- 2) The left two digits of the clock will display 12 or 24 to indicate the current option selected. The right digit will display a C or F to indicate the temperature mode selected.
- 3) The Upper BAKE key will toggle the 12 or 24 hour clock mode.
- 4) The Upper BROIL key will toggle the Centigrade/ Fahrenheit option.
- 5) Press either CANCEL key to exit this mode.

### CONVECTION MOTOR

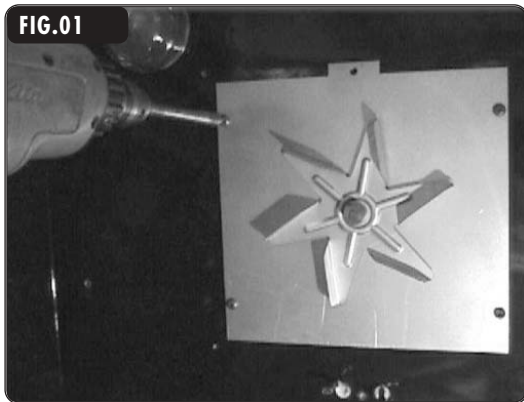
**NOTE:** To replace the convection motor follow steps for convection element replacement page 40.

#### STEP 1

Remove the four (4) baffle screws securing the convection pad cover to the liner. Pull motor assembly forward to gain access to the wires. Unscrew wire nuts to completely remove convection motor assembly from oven cavity.

#### STEP 2

Motor and fan can now be replaced as needed.



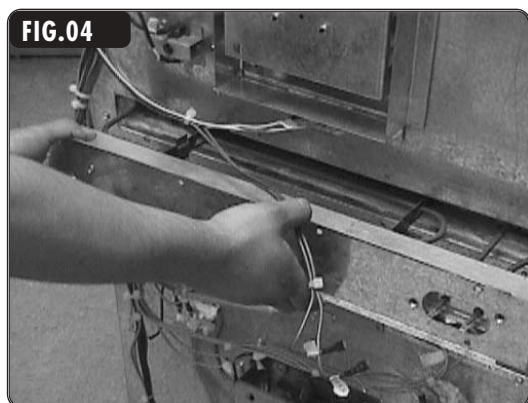
### BAKE ELEMENT

#### STEP 1

To remove the bake element assembly, disconnect the wires from the terminals (fig.03). Remove the eight (8) screws securing the bake element assembly to the oven.

#### STEP 2

Pull the entire bake element assembly out to replace (fig.04).



### REAR COMPONENTS

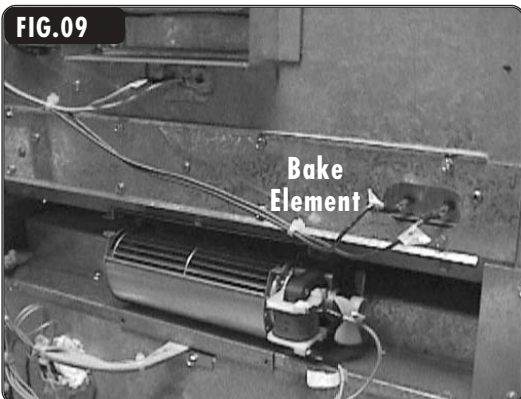
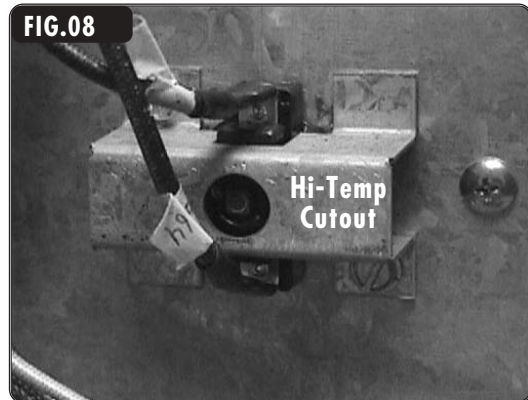
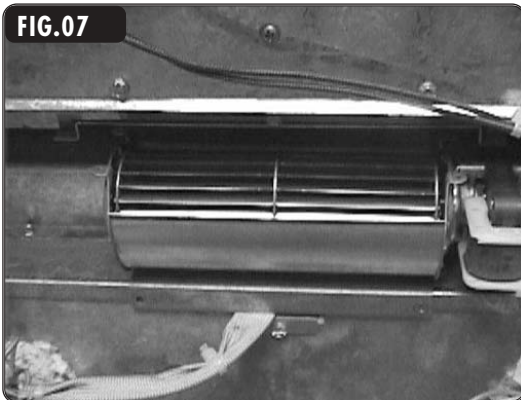
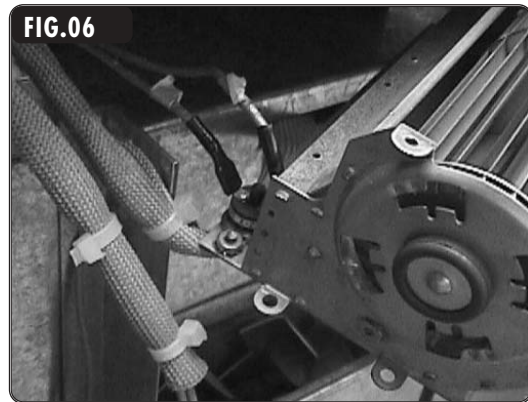
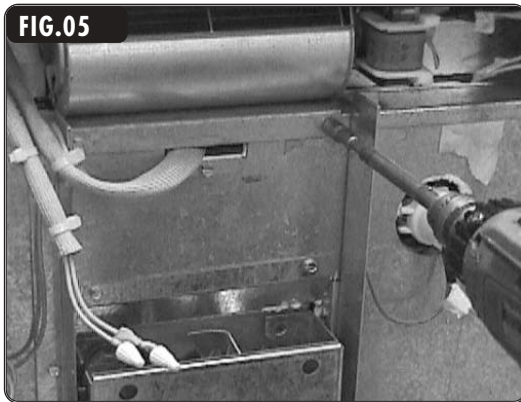
**NOTE:** Power to the oven must be turned off before servicing the oven.

#### STEP 1

Using an oven dolly, pull the oven from its cutout. With a 5/16" socket, remove the eleven (11) screws securing the cover to the oven.

#### STEP 2

You will now have access to Blower Motor, Blower Thermostat, High Temperature Cut-out and Bake Elements (figs 07 & 09).



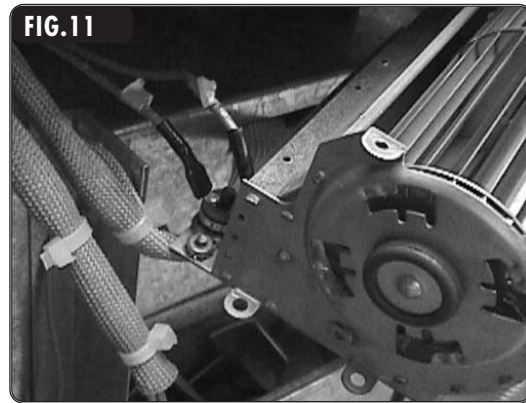
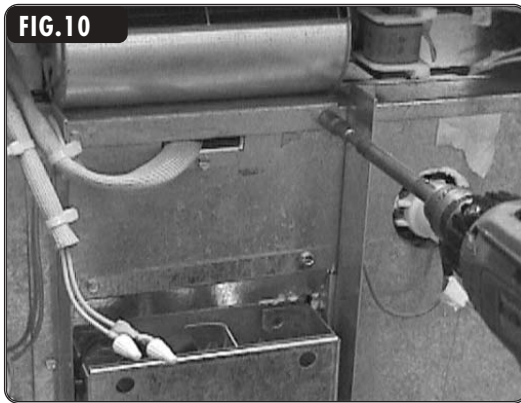
## **BLOWER MOTOR AND BLOWER THERMOSTAT REMOVAL**

### **STEP 1**

With a 5/16" socket remove the two (2) screws securing the blower motor assembly to the oven (fig.22). Pull the blower assembly towards you, then disconnect wires from motor.

### **STEP 2**

Carefully remove blower thermostat from blower motor assembly (fig.12). The blower thermostat is secured in place by two (2) nuts. Blower motor and / or blower thermostat can now be replace.



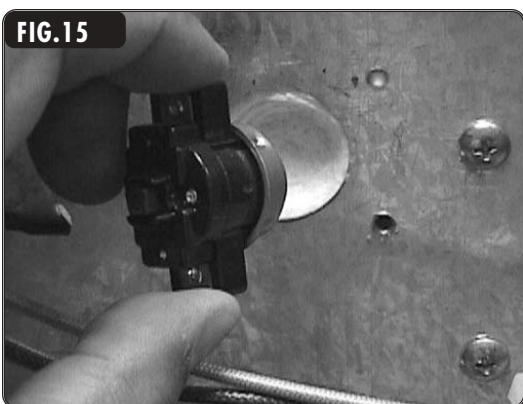
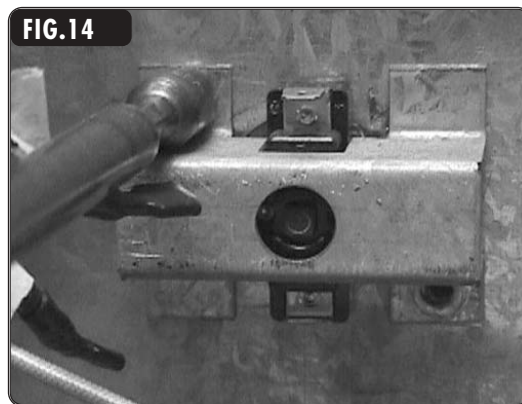
## **HIGH TEMPERATURE CUT-OUT**

### **STEP 1**

The high temperature cut-out is held in place by the cut-out bracket. The bracket is secured to the oven by two (2) screws, disconnect wires from terminals.

### **STEP 2**

With a 5/16" socket remove the two (2) screws.





### ELECTRONIC OVEN CONTROL

Be sure the Wall Oven is cool and no food items or trays are in the oven.

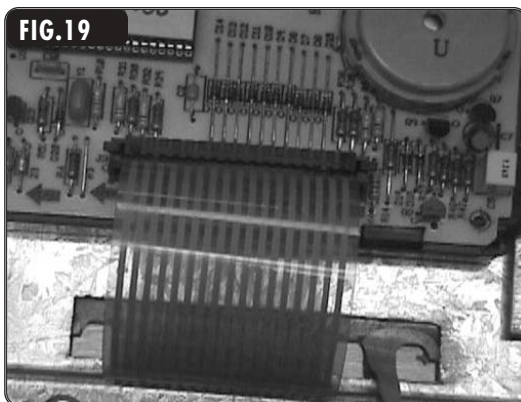
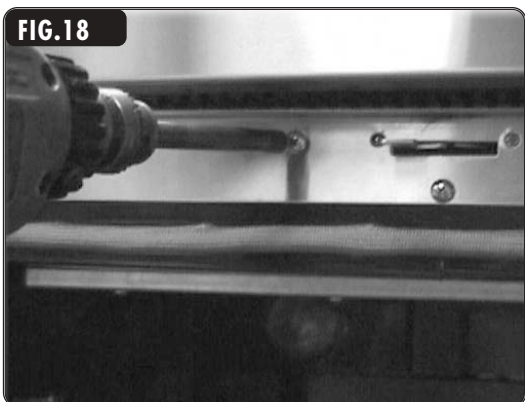
**NOTE:** Make sure the Wall Oven is unplugged from the electrical supply before servicing.

#### STEP 1

Remove upper oven door. Using a phillips screwdriver remove the two (2) screws securing the control panel skin to the control panel mounts (figs. 17 & 18).

#### STEP 2

Using a phillips screwdriver remove the five (5) screws securing the latch (fig.18) to the cover bottom. Remove the five (5) securing the latch cover top (fig.17).



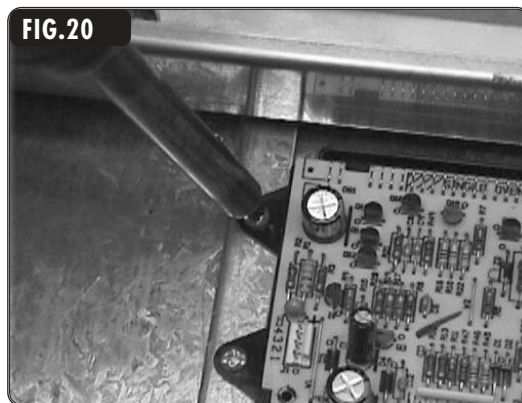
### **ELECTRONIC OVEN CONTROL (CONTINUED)**

#### **STEP 3**

The control cover assembly can now be removed. Care must be taken when removing since molex plugs are still attached. Remove molex plugs.

#### **STEP 4**

Place a drop cloth on a flat surface, then lay the control panel assembly on its face to remove electronic oven control. Disconnect the membrane from the electronic oven control. With a phillips screwdriver remove the four (4) screws and replace electronic oven control. To reassemble, steps 1-4 must be done in reverse order.



### UPPER AND LOWER

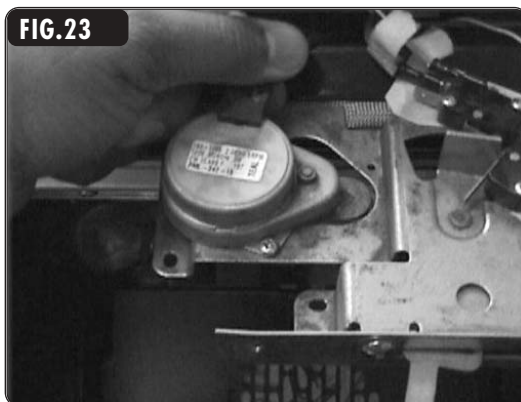
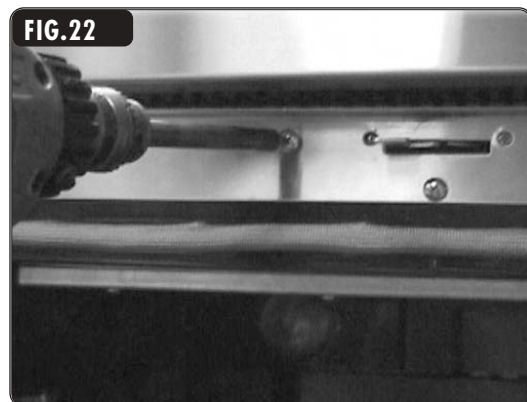
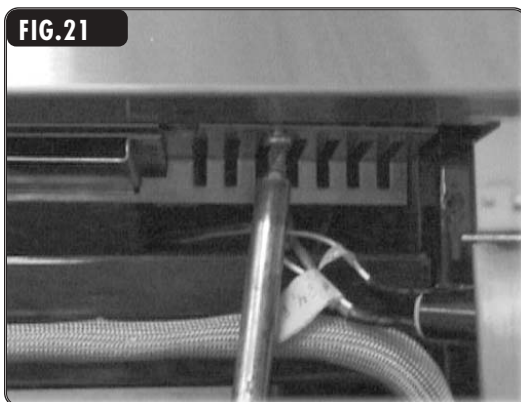
#### STEP 1

Remove oven door. With a phillips screwdriver remove the five (5) screws securing the latch cover bottom and top (figs.21 & 22).

#### STEP 2

Latch assembly can now be pulled forward to access the rear of latch assembly (fig.23).

**NOTE:** *It is always wise to transfer wires while the original latch is still in place. This ensures the correct wires are connected to the correct terminals.*





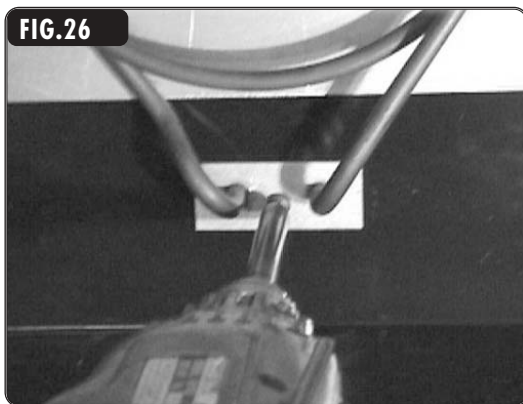
### CONVECTION ELEMENT

#### STEP 1

Remove oven door. Remove the four (4) screws securing the convection baffle to the oven liner (fig.24).

#### STEP 2

Remove the two (2) screws securing the element to the liner (figs.25 & 26). Pull element forward to reveal terminals. With a pair of pliers disconnect the wires from the element. The element can now be replaced (fig.27).



### **CURRENT FLOW ELEMENTS**

**NOTE:** 240 volts flow to each element.

Upper Oven Bake Element - 2450 Watts, 10.2 Amps.

Upper Oven Convection Element - 1900 Watts, 7.9 Amps.

Upper Oven Broil Element (outer) - 1650 Watts, 6.88 Amps.

Upper Oven Broil Element (inner) - 1850 Watts, 7.71 Amps.

### **UPPER OVEN BAKE**

- Relays switch E23 to E8 closes during preheat. After preheat, the switch remains closed for 22 seconds out of every 60 seconds.
- Relay switch E22 to E6 closes, and will remain closed during this cooking mode.
- Relay switch E18 to E9 will close during preheat. After preheat, switch will open.
- Relay switch E11 to E12 will close during preheat only. This will energize the Convection Motor.

### **UPPER OVEN CONVECTION BAKE**

- Relay switch E23 to E8 closes in preheat and remains closed for 12 seconds out of every 60 seconds during temperatures less than 200 degrees. During preheat temperatures above 200 degrees, relay switch E23 to E8 remains closed for 20 seconds out of every 60 seconds. After preheat the relay switch remains open.
- During temperatures less than 200 degrees, relay switch E22 to E6 closes during preheat and remains closed for 40 seconds out of every 60 seconds. After preheat, and while temperature is less than 200 degrees, the relay switch will remain closed for 30 seconds out of every 60 seconds. Temperatures above 200 degrees, the relay switch will remain closed 15 seconds out of every 60 seconds.
- Relay switch E18 to E9 closes and remains closed during this cooking mode.
- Relay switch E11 to E12 closes and energizes the Convection Motor.

### **UPPER OVEN BROIL**

- Relay switch E23 to E8 will close, and remains closed during this cooking mode.
- Relay switch E11 to E10 will close. This will energize the KI relay.
- Relay switch E11 to E13 will close. This will energize the Blower Motor.

### **UPPER OVEN CONVECTION ROAST**

- Relay switch E23 to E8 closes in temperatures below 200 degrees, and will remain close for 12 seconds out of every 60 seconds. In temperatures above 200 degrees it remains closed until preheat is complete. After preheat, the relay switch will remain closed for 20 seconds out of every 60 seconds.
- During temperatures below 200 degrees, relay switch E22 to E6 will close in preheat for 40 seconds out of every 60 seconds. After preheat the relay remains closed for 30 seconds out of every 60 seconds.
- Relay switch E18 to E9 remains closed during this cooking mode.
- Relay switch E11 to E10 closes in temperatures above 200 degrees. This energizes the K1 relay.

### **UPPER OVEN CLEAN**

- Relay switch E23 to E8 will close during preheat. After preheat, the switch will remain closed for 45 seconds out of every 60 seconds.
- Relay switch E22 to E6 will close after preheat. The switch will remain closed for 15 seconds out of every 60 seconds.
- Relay switch E11 to E10 will close. This will energize the K1 relay.
- Relay switch E11 to E13 will close. This will energize the Blower Motor.
- Relay switch E11 to E17 closes. The Latch Motor is then energized, which opens LK1 and closes LK2.

### **LOWER OVEN BAKE**

- Relays switch E13 to the normally open switch (Relay SPDT) closes during preheat. After preheat, the switch remains closed for 22 seconds out of every 60 seconds.
- Relay switch E13 to E12 closes, and will remain closed during this cooking mode.
- Relay switch E7 to E6 will close during preheat. This will energize the Convection Motor. After preheat, switch will open.

### **LOWER OVEN BROIL**

- Relay switch E13 to the normally open switch (Relay SPDT), will close, and remains closed during this cooking mode.
- Relay switch E7 to E8 will close. This will energize the K2 relay.

### **LOWER OVEN CONVECTION BAKE**

- Relay switch E13 to the normally open switch (Relay SPDT) closes in preheat and remains closed for 12 seconds out of every 60 seconds during temperatures less than 200 degrees. During preheat temperatures above 200 degrees, relay switch E23 to the normally open switch (Relay SPDT), remains closed for 20 seconds out of every 60 seconds. After preheat the relay switch remains open.
- During temperatures less than 200 degrees, relay switch E13 to E12 closes during preheat and remains closed for 40 seconds out of every 60 seconds. After preheat, and while temperature is less than 200 degrees, the relay switch will remain closed for 30 seconds out of every 60 seconds. Temperatures above 200 degrees, the relay switch will remain closed 15 seconds out of every 60 seconds.
- Relay switch E11 to E14 closes and remains closed during this cooking mode.
- Relay switch E7 to E6 closes and energizes the Convection Motor.

### **LOWER OVEN CONVECTION ROAST**

- Relay switch E13 to the normally open switch (Relay SPDT), closes in temperatures below 200 degrees, and will remain closed for 12 seconds out of every 60 seconds. In temperatures above 200 degrees it remains closed until preheat is complete. After preheat, the relay switch will remain closed for 20 seconds out of every 60 seconds.
- During temperatures below 200 degrees, relay switch E13 to E12 will close in preheat for 40 seconds out of every 60 seconds. After preheat the relay remains closed for 30 seconds out of every 60 seconds.
- Relay switch E11 to E14 remains closed during this cooking mode.
- Relay switch E7 to E8 closes in temperatures above 200 degrees. This energizes the K2 relay.
- Relay switch E7 to E6 closes, which energizes the Convection Motor.

### **LOWER OVEN CLEAN**

- Relay switch E13 to the normally open switch (Relay SPDT), will close during preheat. After preheat, the switch will remain closed for 45 seconds out of every 60 seconds.
- Relay switch E13 to E12 will close after preheat. The switch will remain closed for 15 seconds out of every 60 seconds.
- Relay switch E7 to E8 will close. This will energize the K2 relay. Also, the "DRLK" is closed to operate the lock motor, which opens LK1 and closes LK2

### **LENGTH OF WARRANTY**

One (1) Year Full – Covers the entire product.

Ten (10) Years Limited – Porcelain oven, porcelain inner door panel.

### **DCS WILL COVER**

All repair labor and parts found to be defective due to materials or workmanship for one full year from date of purchase. Service must be provided by Authorized Factory Agent during normal working hours.

### **DCS WILL NOT PAY FOR**

- Installation or start-up.
- Cleaning of general maintenance.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- Service during other than normal working hours
- Improper installation, such as improper hook-up, etc.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace home fuses
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

### **REPLACEMENT PARTS CAN BE OBTAINED FROM**

The nearest parts distributor or,  
DCS Customer Service Department  
5800 Skylab Road, Huntington Beach, CA 92647  
Or call Direct Parts / Customer Service (888) 281-5698  
or fax us at (714) 372-7004.



PERFECT HEAT.

5800 Skylab Road, Huntington Beach, CA. 92647 Tel: (714) 372-7000  
Fax: (714) 372-7004 Parts/Customer Service (888) 281-5698  
[www.dcsappliances.com](http://www.dcsappliances.com)

*As product improvement is an ongoing process at DCS, we reserve the right to change specifications or design without notice.*

Part No. 10930 Rev. B  
Litho in USA 01/2002